



Home Economics

HC1301 Assessment Statement 2021

Year : 13

Course : Hospitality and Catering

Miss Given

Total Credits : 17

This course is designed give students industry knowledge on food safety, preparation and presentation. Assessment dates will be determined when the teacher feels the student is ready to sit the assessment. The top scholar and prize giving discussions will be made based on markbook entries as of the end of week 1, Term 4.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	168	7	3	4		Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment	Test	2	6/04/2021		
2	13343	6	3	5		Demonstrate knowledge of nutrition in commercial catering	Portfolio	2	28/08/2021		
3	18497	8	3	8		Demonstrate knowledge of culinary products, terms, and food preparation methods	Portfolio	2	25/09/2021		

School Assessment Procedures - You can view your rights and obligations under the school's assessment procedures on the schools intranet.

Qualifications - You can see what qualifications the school offers and what qualification(s) this course leads towards on the schools Intranet. Also you can see the courses, pathways, requirements for certificate endorsement, exclusion list of standards, and details on credit inclusion.

NZQA - For a range of information on the National Certificate of Educational Achievement, University Entrance, and Scholarship go to <http://www.nzqa.govt.nz/ncea/index.html>

Assessment Opportunities Offered - In addition to what is listed above, other authentic standard specific evidence may be used instead of a formal assessment event. See your teacher for details.

Record your internal grades on this sheet and ask your teacher to sign it off as correct. You can then use this as evidence of your achievement.