

OTUMOETAI COLLEGE
NCEA TECHNOLOGY FOOD LEVEL 3 (L3TEFT) 2019

TECHNOLOGY FOOD – L3TEFT						(TIC: Mrs May)
<i>Course Relationship to the National Vocational Pathways</i>						
Construction & Infrastructure	Manufacturing & Technology	Primary Industries	Services Industries	Social & Community Services	Creative Industries	
20	20	12	0	0	16	
Course Entry	Students MUST have achieved at least 9 internal and 4 external credits in L2TEFT <u>and</u> need the approval of the HOD.					
Course Overview	A student centred course dealing with real problem solving in a practical environment. The students establish their own client for whom they use technological practice to produce a creative practical solution. The students will break the client's issue down into key factors, then research possible solutions and apply that research to the development of the final practical solution. Students will work predominantly with food based ingredients although there is a possible scope to extend into other mediums. There is a clear focus on carefully planned, well designed and produced outcomes. This course would be ideal for any student wishing to either progress to university or undertake any food or technology based career. The students will gain practical skills from this course.					
Assessment	Students can gain up to 20 credits. Students will be assessed to Level 3 Technology Achievement Standards. Assessment is a combination of both internally and externally assessed standards. Technology is an approved domain subject and is appropriate for students intending to study at university.					
Cost Materials	Course materials (ingredients, etc.) that may be consumed or taken home <i>NB: For students who design larger or more complex projects, the school fee may not cover the total cost of their ingredients. Any students in this situation will be invoiced later in the year on a case by case basis.</i>					\$180.00
Optional Trip	Culinary Experience Tour to Melbourne, Australia. September Holidays 2019. Price to be confirmed.					Approx. \$2,000.00

Aim

A student centred course dealing with real problem solving in a practical environment. The students establish their own client for whom they use technological practice to produce a creative practical solution.

Assessment Programme

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91608 v3	Undertake brief development to address an issue within a determined context <i>4 Credits</i>
91610 v3	Develop a conceptual design considering fitness for purpose in the broadest sense <i>6 Credits</i>
91611 v3	Develop a prototype considering fitness for purpose in the broadest sense <i>6 Credits</i>
91612 v3	Demonstrate understanding of how technological modelling supports technological development and implementation <i>4 Credits (Assessed by an official NZQA marker)</i>

Assessment Opportunity

Students are expected to complete assessment activities on or before the date they are due. A further assessment opportunity will only be offered to classes where practicable. The final decision for this rests with the Head of Faculty. In some instances, the on-going collection of evidence by the teacher of the students' knowledge or skills may provide sufficient evidence. Such evidence, for example, may be collected by the teacher in conferencing with individual students.

Derived Grades

As the external assessment for Technology is a written report that is produced throughout the year, a derived grade application will not be relevant.

Work Deadlines and Lateness

Teachers will set a date by which all internally assessed qualification tasks must be completed and handed to the teacher. Late work will not be accepted. Any extension must be negotiated 48 hours before the due date for the completion of the work. You will require evidence to support your request for extra time. The classroom teacher will only grant an extension in the case of genuine illness or other exceptional circumstances.

How to Appeal a Grade

Appeals against internally assessed grades awarded should be made following the procedure outlined in the school policy on appeals. Students wishing to appeal a grade must do so within 48 hours of receiving notification of their assessed grade.

Storage of Student Work

The Technology Department will retain all student assessment material until it is no longer required by NZQA for moderation purposes.

Authenticity

Except where specified for some group tasks, all work is to be your own work and all assessment tasks will require a signed statement of authenticity from students.

Marking and Moderation

Students' work will be marked by their subject teacher following NCEA assessment schedules. For marking consistency, some assessment tasks may be marked by the same teacher for all classes, or two or more teachers may be given a different section of the assessment to mark for all students. Moderation will take place at the beginning and end of each assessment as per Otumoetai College specification.

Resources and Texts

Generally, all text resources, and practical equipment will be supplied by the Technology/Hospitality Department. If students wish to use additional texts, resources or equipment, this is permissible.

Codes of practice and OSH requirements

- Codes of Practice for students working in the Food Technology/Hospitality Room are posted in the room.
Codes of Practice include:
 - Personal Hygiene
 - Cross Contamination
 - Time Temperature Controls
 - Handling Knives
 - Chemicals
 - Wet Floors
 - Running in the Room
- Students must understand and sign Codes of Practice before starting practical work.