



Technology

L1CAT Assessment Statement 2019

Year : 11 Course : Catering

Total Credits : 22

This programme has been designed specifically for secondary school students. Students cook for two periods a week and do theory related to the cooking for two periods a week. The programme is made up of a selection of industry developed Unit Standards including Meat Cookery, Egg and Cheese as well as Food Safety.

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	21059	4	1	2		Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry	Portfolio	2	31/10/2019		
2	21058	4	1	2		Identify career pathways in the hospitality industry	Portfolio	2	31/10/2019		
3	15900	5	1	4		Prepare and present meat in the hospitality industry	Portfolio	2	31/10/2019		
4	15901	5	1	3		Prepare and present fruit and vegetables in the hospitality industry	Portfolio	2	31/10/2019		
5	19770	4	1	3		Prepare and present egg and cheese dishes in the hospitality industry	Portfolio	2	31/10/2019		
6	24526	4	2	4		Apply safe working practices in a commercial kitchen	Portfolio	2	31/10/2019		
7	167	8	2	4		Practise food safety methods in a food business under supervision	Portfolio	2	31/10/2019		

School Assessment Procedures - You can view your rights and obligations (in terms of resits and resubmissions) under the school's assessment procedures at the school website: www.sbhs.school.nz - Curriculum - NCEA.

Course Planners - Your teacher will provide you with a course outline at the start of your course. Visit the school website to obtain further copies: www.sbhs.school.nz - Curriculum - Assessment and school exams.

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

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. Also check your progress at the student/parent portal: portal.sbhs.school.nz/student/