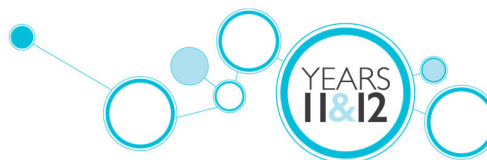


2019 September Moderation - Report



Meeting Details

Meeting took place in:

North

AM or PM session?

PM

Which meeting is this report for?

Technologies - Food Hospitality and Enterprise Level 2

Moderation Details for Calibration - Sample 1

Sample 1 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 1 = Overall, Element 1

Sample 1 - What rating (or ratings) has the group assigned this sample?

C

Sample 1 - What evidence supports the rating (or ratings) the group has given?

Basic information provided.
no dietary requirements or preparation techniques mentioned

Sample 1 - What evidence would you need to see in order to assign a higher rating (or ratings)?

A rating requires more detail for each section.
Provide information for dietary requirements and preparation techniques.

Sample 1 - Summary of group consensus with comments to element level if applicable.

all members were agreeable to the rating decision.

Sample 1 - What actions would you recommend for teachers to help the student attain a higher

Allow for free range of presentation.

rating (or ratings)?

Moderation Details for Calibration - Sample 2

Sample 2 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 1 = Overall, Element 1

Sample 2 - What rating (or ratings) has the group assigned this sample?

C

Sample 2 - What evidence supports the rating (or ratings) the group has given?

Basic information provided.

No dietary requirements or preparation techniques mentioned

Sample 2 - What evidence would you need to see in order to assign a higher rating (or ratings)?

A rating requires more detail for each section.

Provide information for dietary requirements and preparation techniques.

Sample 2 - Summary of group consensus with comments to element level if applicable.

All agreed with the C rating and the reasons provided.

Sample 2 - What actions would you recommend for teachers to help the student attain a higher rating (or ratings)?

Allow for free range of presentation. Provide hard copy of recipes.

Moderation Details for Calibration - Sample 3

Sample 3 - Please identify each criterion being moderated and IF SELECTED the elements within that criterion

Criterion 1 = Overall, Element 1

Sample 3 - What rating (or ratings) has the group assigned this sample?

C

Sample 3 - What evidence supports the rating (or ratings) the group has given?

Basic information provided.

No dietary requirements or preparation techniques mentioned

Sample 3 - What evidence would you need to see in order to assign a higher rating (or ratings)?

A rating requires more detail for each section.

Provide information for dietary requirements and preparation techniques.

Sample 3 - Summary of group consensus with comments to element level if applicable.

All agreed with the C rating and reasons provided.

Sample 3 - What actions would you recommend for teachers to help the student attain a higher rating (or ratings)?

Allow for free range of presentation. Provide hard copy of recipes. Assignment may need to add specific cultural group like Halal for students to investigate specific dietary requirements.

Planning for March Moderation 2020 - Statewide Samples

For all courses please nominate the criteria and elements (if desired) for moderation.

Criterion 2 Elements 2 and 4

Sharing Resources

Please record any links to or details of resources that were shared, or describe any assessment strategies that were discussed.

We looked at the details regarding Criteria 2 elements 2, 3, 4. Developed an assignment around the Criteria. Discussed functions that students participate in.

Course Support

Please provide details of any future focus and ways forward you would like Curriculum Services to consider in relation to this course:

Simplify the course document - it is currently too complicated to understand.

Unit focussed that are attached to Criteria – e.g. Food cooking and Nutrition document - suggested activities, Unit outline, Key knowledge, key skills and work requirements.