



## Meeting Details

Meeting took place in:

South

AM or PM session?

AM

Which meeting is this report for?

Technologies - Food Cooking and Nutrition Level 2

## Moderation Details for Calibration - Sample 1

Criterion 1 element 1

B

- Good assessment of diet – there was not a full assessment so not an A rating

Criterion 7 element 2

B

- They have identified their diet but not specified why
- Looking to improve dietary intake
- Looking for 5 positive changes

*What evidence would you need to see in order to assign a higher rating(s)?*

- Students were to be specific about amount of food, to know/have a good understanding of Australian Dietary Guidelines and what are discretionary choices.
- Mentioned some nutrients

*What actions would you recommend for teachers to help the students attain a higher rating(s)?*

- Discussions about students knowing serves
- Look at Eat for Health website
- Designing questions that relate to criterion elements
- Easy diet diary app

## Moderation Details for Calibration - Sample 2

Criterion 1 element 1

A-

- Collected recommended serves, analysed differences, assessed well
- Everything is clear

Criterion 7 element 2

A-

- Used language well
- Acknowledged difference in diet compared to serves recommended, was accurate in this assessment

*What evidence would you need to see in order to assign a higher rating(s)?*

- What can you do to uptake fibre

*What actions would you recommend for teachers to help the students attain a higher rating(s)?*

- Rubrics for assessment tasks to ease marking and make it fair.
- It could still be extended on

### Moderation Details for Calibration - Sample 3

Criterion 1 element 1

C-

- Collected number of serves
- Identified needs through Dietary Guidelines but in a limited capacity

Criterion 7 element 2

C-

*What evidence would you need to see in order to assign a higher rating(s)?*

- They did not write any foods down, so not sure where the info came from

*What actions would you recommend for teachers to help the students attain a higher rating(s)?*

- Ability to derive information from the table to place onto plate
- Add more writing

### Moderation Details for Calibration - Sample 4

Criterion 1 element 1

C+

- It is a good pass
- Recognised servings and what is discretionary
- Just limited at times

Criterion 7 element 2

C

*What evidence would you need to see in order to assign a higher rating(s)?*

- More detail and nutritional details

### Planning for March Moderation 2020 - Statewide Samples

**For all courses  
please nominate  
the criteria and  
elements (if**

The Northern team will decide this cycle - we discussed  
Criterion 2 and 8

desired) for moderation.

## Sharing Resources

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

We discussed how to share resources in an easy fashion and think we will go back to basic email/group

## Course Support

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

There is a lot of theory, the criteria is heavily weighted when it is meant to be 50% cooking.