# School-developed Learning and Assessment Plan form

Stage 2 Food and Hospitality

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| School |  | | Teacher(s) |  |
| Other schools using this plan | |  | | |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| SACE school code | | |  | Year |  | Enrolment code | | | | |  | Program variant code (A–W) |
| Stage | Subject code | | | No. of credits (10 or 20) |
|  |  |  |  | **2** | **F** | **O** | **H** | XX |  |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| School use only   |  |  |  |  |  | | --- | --- | --- | --- | --- | | Approved |  | Not approved |  |  |      |  |  |  |  | | --- | --- | --- | --- | | Signature of Principal/delegate |  | Date |  | |

Addendum

Please only use this section for any changes made after the learning and assessment plan has been approved.

Changes made to the learning and assessment plan

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| --- |
| Describe any changes made to the pre-approved learning and assessment plan to support students to be successful in meeting the requirements of the subject. In your description, please explain:  what changes have been made to the plan  the rationale for making the changes  whether these changes have been made for all students, or for individuals within the student group. |

Endorsement of changes

The changes made to the learning and assessment plan support student achievement of the performance standards and retain alignment with the subject outline.

|  |  |  |  |
| --- | --- | --- | --- |
| Signature of principal or delegate |  | Date |  |

# Assessment overview

Stage 2 Food and Hospitality – XX credits

Complete the table below to show details of the planned tasks. Use numbers to show where students will have the opportunity to provide evidence for each of the specific features for all assessment design criteria.

Assessment Type 1:Practical Activity – weighting 50%

| Assessment details | Assessment design criteria | | | | | Assessment conditions  (e.g. task type, word length, time allocated, supervision) |
| --- | --- | --- | --- | --- | --- | --- |
| ICA | P | PA | C | E |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

Assessment Type 2: Group Activity – weighting 20%

| Assessment details | Assessment design criteria | | | | | Assessment conditions  (e.g. task type, word length, time allocated, supervision) |
| --- | --- | --- | --- | --- | --- | --- |
| ICA | P | PA | C | E |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

Assessment Type 3: External Assessment – weighting 30%

| Assessment details | Assessment conditions  (e.g. task type, word length, time allocated, supervision) |
| --- | --- |
|
| *Students undertake one investigation. Teachers should clarify with students the intent, nature and requirements of the investigation and advise them on planning, researching, drafting, and presenting the investigation. Students should be encouraged to develop original and innovative ideas for their investigation.*  *Students: identify a relevant contemporary issue related to a selected area of study and state this issue as a research question or hypothesis relate their study to the learning requirements and define the scope of the study analyse information for relevance and appropriateness, and acknowledge sources appropriately evaluate evidence analyse findings and draw relevant conclusions.* | *One investigation. The investigation is presented as a written report of a maximum of 2000 words.*  *Teachers check and complete a written verification of each student’s investigation.* |

*Please refer to the Stage 2 Food and Hospitality subject outline.*