

	Grade Boundary: High Not Achieved
6.	<p>For Achieved, the student needs to undertake brief development to address an issue within a determined context.</p> <p>This involves:</p> <ul style="list-style-type: none"> • establishing an issue, identifying and explaining related context considerations • determining a need or opportunity that resides within the established issue • ongoing reflection of views of key stakeholders associated with the need or opportunity and wider stakeholders associated with the context • ongoing reflection of context considerations, including the social and physical environment where the outcome will be developed and situated • developing a final brief that allows judgement of an outcome's fitness for purpose in the broadest sense. <p>The refined and final brief has been developed (1), (2), (3) and (4), with evidence of ongoing reflection of context considerations including the social (5) and physical environment (6) where the outcome will be developed and situated.</p> <p>To reach Achieved, the student could also establish an issue and identify and explain related context considerations to determine the need/opportunity. Ongoing reflections of views of the wider stakeholders associated with the context, and a judgement of the outcome's fitness for purpose in the broadest sense are also needed.</p>

Initial Issue (21/04/2023)

The Board of Trustees have a special meeting with the parents of the school leaders once a year and would like to have a 3 course meal catered for everyone in the staffroom. The meal must cost no more than \$30 per person.

Initial Brief

1

We (Y13 FNT) will prepare a dinner for the Board of Trustees in the Staff Room. There will be 42 diners. The meal will be three courses, starter, main and dessert. This meal will be served on the 7th July at 6:30pm.

Second Brief (07/06/2023)

2

I will be preparing a 'Staff Dinner' for the BOT, parents and school leaders. The meal will be three courses, starter, main and dessert. This meal will be served on the 7th July, on a Tuesday at 6:30pm. My food teachers and the head of the PTA are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however two people are vegetarian and some don't like seafood. All the stakeholders are from the wider school community, three are teachers. Of course the Principal and Deputy Principal will be there too.

Third Brief (23/06/2023)

3

I will be preparing a 'Staff Dinner' for the BOT, parents and school leaders. The meal will be three courses, starter, main and dessert. This meal will be served on the 7th July, on a Tuesday at 6:30pm. My food teachers and the head of the PTA are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however two people are vegetarian and some don't like seafood. All the stakeholders are from the wider school community, three are teachers. Of course the Principal and Deputy Principal will be there too. My menu will be Vegetarian Spring Rolls, Vegetarian or Meat Lasagne with a garden salad from the school garden, Chocolate brownie with home made vanilla Ice cream. After discussion with the PTA members and Principal a decision was made to design the menu to represent the schools motto to give the evening a theme and to create themed table settings and decorations. I will be serving in conjunction with my cooking partner, and we will coordinate our serving and clearing on the night, and assist each other if one of us is running behind time.

Final Brief (2/07/2023)

4

I will be preparing a 'Staff Dinner' for the BOT, parents and school leaders. The meal will be three courses, starter, main and dessert. This meal will be served on the 7th July, on a Tuesday at 6:30pm. My food teachers and the head of the PTA are my primary stakeholders, and I will craft my menu to meet their needs. My stakeholders all tend to like rich foods, and all would prefer a medium/small serving for their meals. None of my stakeholders have any major allergies, however two people are vegetarian and some don't like seafood. All the stakeholders are from the wider school community, three are teachers. Of course the Principal and Deputy Principal will be there too. My menu will be Vegetarian Spring Rolls, Vegetarian or Meat Lasagne with a garden salad from the school garden, Chocolate brownie with home made vanilla Ice cream. After discussion with the PTA members and Principal a decision was made to design the menu to represent the schools motto to give the evening a theme and to create themed table settings and decorations. I will be serving in conjunction with my cooking partner, and we will coordinate our serving and clearing on the night, and assist each other if one of us is running behind time. We will consult each other on any major decoration decisions. We will also be attempting to keep *all* glassware and utensils/cutlery uniform across the evening, once more to ensure a professional atmosphere and smooth service. My meal will fit into my \$30 budget easily as I will be conscious in my food practices. Such as making sure I only buy what is needed, use the garden here at school and store and dispose of any food scraps or extras. We will be borrowing extra tables and chairs from the Senior College Library, which we will return at the end of the evening. These tables seat around 6 people each, so there should be around one table per student serving the meal. We will be covering the notice boards around the staff room, in an attempt to keep any confidential information that way. We will use candles to create a 'restaurant-y' mood. We will also use professional, nice plates instead the mismatched, scratched ones in the foods pantry. We will also be using nice, matching cutlery sets to ensure that there is a professional atmosphere maintained. We will also be laying the tables as we were taught on our STAR course at tech. Our table will also reflect the school motto and we will be using colours such as black and white. We will have our 'School motto themed' menus on the table, once more creating a sense of professionalism. They will also provide an easy conversation starter, as all of our diners are from the wider school community and we hope that they will be able to share memories when they look at the menu and decorations. We will all be wearing our school uniforms, as these look 'sharp' and more professional than mufti. We have also been supplied with special serving aprons. Once more this will make us look more professional, adding to the night's atmosphere.

Physical Environment

6

The setting for the BOT Dinner is the school staffroom, above the office and sick bay. It is important for us to generate as much as possible, a suitable restaurant atmosphere. This will make the whole evening feel as genuine and professional as possible. There are a few steps that I will take to ensure this.

Firstly, we will use candles to create a 'restaurant-y' mood. We will also use professional, nice plates instead the usual odd ones in the foods pantry. We will also be using nice, matching cutlery sets to ensure that there is a professional atmosphere maintained. We will also be laying the tables in a formal setting we were taught on the STAR course. Our table will also reflect our theme, using colours such as black and white. We will be bringing in various 'restaurant-y' decorative pieces to make the physical environment suit my brief.

We will be cooking food in the Food and Nutrition Classroom, and plating up in the staffroom. We will have 'pop-up' screens separating the dining area from the serving area, continuing to ensure the professional environment.

Unfortunately, the Staff Room does not have adequate seating or tables. To solve this problem, we will be borrowing extra tables and chairs from the Senior College Library, which we will return at the end of the evening. These tables seat around 6 people each, so there should be around one table per student serving the meal.

As many Students have decided to pair up and share a theme, we will most likely have to move tables around to accommodate for these numbers. This means that we will be pushing tables and chairs into appropriate positions. As I am partnered with XXXXX I will be working with her on the laying out and preparation of *our* dining area. We will consult each other on any major decoration decisions. We will also be attempting to keep *all* glassware and utensils/cutlery uniform across the evening, once more to ensure a professional atmosphere and also create a smooth service of my diners and hers.

As the dinner is being hosted in the Staff Room, which is a professional teaching environment, we will be covering the notice boards around the room, in an attempt to keep any confidential information that way.

Social Environment

5

When we sent out a survey we discovered there were some diner who preferred vegetarian food and some who did not eat seafood. So we have planned the menu to have options for people who don't eat meat. This will mean no one is left out.

Because the Staffroom has not been set up for our meal, we will need to adjust the seating arrangements to suit the situation. This is for social reasons. At present, tables in the staffroom are randomly set up and mostly not facing each other. If we kept them this way, it would make it extremely difficult for there to be any social interactions between individuals. To solve this problem, I will be placing the tables in suitable groups (to coincide with the number of diners), so everyone is able to talk to each other. This helps to enable social interactions, and avoids awkward silences along with shouting across the room.

We will have our themed menus on the table, once more creating a sense of professionalism. They will also provide an easy conversation starter, as all of our diners are from the school community we hope that they will be able to converse over the menu as it has photos and some facts about the school.

We will use candles, table cloths, nice cutlery and professional table-laying skills, to create a professional, social restaurant-y atmosphere. This as important as we are serving the meal in a school workplace but we want the diners to feel like they can relax, and that this isn't a staff meeting or interview with teachers. We want to make them feel comfortable, enabling them to continue with social interactions, as you would in a restaurant.

We will all be wearing our school uniforms, as these look 'sharp' and more professional than mufti. We have also been supplied with special serving aprons. Once more this will make us look more professional, adding to the night's atmosphere.