

Performance Standards for Stage 1 Food and Hospitality

	Investigation	Problem-solving	Practical Application	Collaboration	Reflection
A	<p>Productive, well-planned, and well-organised investigation skills and methods with a highly relevant focus on contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Focused and discerning identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.</p> <p>Highly effective application of literacy and numeracy skills, including clear and consistent use of appropriate terminology.</p>	<p>Astute identification and discussion of a range of factors involved in solving problems in different tasks.</p> <p>Insightful analysis of issues that affect problem-solving.</p> <p>Astute and very relevant decision-making about contemporary issues related to food and hospitality.</p>	<p>Astute use of initiative in the development and implementation of safe management practices.</p> <p>Logical selection and use of appropriate technology for practical activities.</p> <p>Constructive and sustained application of knowledge and practical skills.</p>	<p>Inclusive response to other group members, and responsible and sustained sharing in decision-making.</p> <p>Proactive and perceptive involvement in group activities and discussions to support healthy eating practices.</p>	<p>Insightful reflection on the processes and outcomes of practical and group activities.</p> <p>Astute reflection on the impact of new and emerging technologies on food and hospitality.</p> <p>Insightful reflection on contemporary issues related to food and hospitality.</p>
B	<p>Mostly productive, planned, and organised investigation skills and methods, with a relevant focus on contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Mostly focused and logical identification and use of a variety of primary and/or secondary sources, with appropriate acknowledgment.</p> <p>Effective application of literacy and numeracy skills, including mostly clear use of appropriate terminology.</p>	<p>Well-informed identification and discussion of a range of factors involved in solving problems in different tasks.</p> <p>Well-considered analysis of issues that affect problem-solving.</p> <p>Well-informed and relevant decision-making about contemporary issues related to food and hospitality.</p>	<p>Thoughtful development and implementation of safe management practices.</p> <p>Mostly logical selection and use of appropriate technology for practical activities.</p> <p>Logical and well-considered application of knowledge and practical skills.</p>	<p>Thoughtful response to other group members, and responsible sharing in decision-making.</p> <p>Active and thoughtful involvement in group activities and discussions to support healthy eating practices.</p>	<p>Thoughtful reflection on the processes and outcomes of practical and group activities.</p> <p>Well-informed reflection on the impact of new and emerging technologies on food and hospitality.</p> <p>Well-informed reflection on contemporary issues related to food and hospitality.</p>

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C	<p>Competent and generally organised investigation skills and methods, with a focus on contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Competent identification and use of different primary and/or secondary sources, with generally appropriate acknowledgment.</p> <p>Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology.</p>	<p>Informed identification and discussion of some factors involved in solving mostly familiar problems in different tasks.</p> <p>Considered analysis of issues that affect problem-solving.</p> <p>Mostly relevant decision-making about contemporary issues related to food and hospitality.</p>	<p>Competent development and implementation of safe management practices.</p> <p>Appropriate selection and use of technology for practical activities.</p> <p>Considered application of knowledge and practical skills.</p>	<p>Generally thoughtful response to other group members, and some responsible sharing in decision-making.</p> <p>Appropriate involvement in group activities and discussions to support healthy eating practices.</p>	<p>Considered reflection on the processes and outcomes of practical and group activities.</p> <p>Informed reflection on the impact of new and emerging technologies on food and hospitality.</p> <p>Informed reflection on contemporary issues related to food and hospitality.</p>
D	<p>Some basic investigation skills, with a focus on one or more aspects of a contemporary issue related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Superficial identification and use of one or more primary or secondary sources, with some inconsistent acknowledgment.</p> <p>Inconsistent application of literacy and numeracy skills, with use of some terminology that may be appropriate.</p>	<p>Partial identification and discussion of some factors involved in solving familiar problems in one or more tasks.</p> <p>Some superficial analysis of one or more issues that affect problem-solving, tending towards basic description.</p> <p>Some basic and inconsistent decision-making about some contemporary issues related to food and hospitality.</p>	<p>Some development and implementation of basic safe management practices.</p> <p>Identification and some use of technology for practical activities.</p> <p>Some application of basic knowledge and practical skills.</p>	<p>Basic response to other group members some of the time, and some sharing in simple decision-making.</p> <p>Some basic involvement in group activities or discussions to support healthy eating practices.</p>	<p>Basic consideration of the processes and/or outcomes of practical and group activities.</p> <p>Some superficial reflection on the impact of new and emerging technologies on food and hospitality.</p> <p>Superficial reflection on one or more contemporary issues related to food and hospitality, tending towards basic description.</p>

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E	<p>Competent and generally organised investigation skills and methods, with a focus on contemporary issues related to the food and hospitality industry or to food and hospitality in family and community settings.</p> <p>Competent identification and use of different primary and/or secondary sources, with generally appropriate acknowledgment.</p> <p>Generally effective application of literacy and numeracy skills, including competent use of appropriate terminology.</p>	<p>Informed identification and discussion of some factors involved in solving mostly familiar problems in different tasks.</p> <p>Considered analysis of issues that affect problem-solving.</p> <p>Mostly relevant decision-making about contemporary issues related to food and hospitality.</p>	<p>Competent development and implementation of safe management practices.</p> <p>Appropriate selection and use of technology for practical activities.</p> <p>Considered application of knowledge and practical skills.</p>	<p>Generally thoughtful response to other group members, and some responsible sharing in decision-making.</p> <p>Appropriate involvement in group activities and discussions to support healthy eating practices.</p>	<p>Considered reflection on the processes and outcomes of practical and group activities.</p> <p>Informed reflection on the impact of new and emerging technologies on food and hospitality.</p> <p>Informed reflection on contemporary issues related to food and hospitality.</p>