

TASC advice *Technologies* [as of 13 May 2020]

Food and Hospitality Enterprise Level 2 (FHE215116)

TASC, with a focus on honouring the nature and intention of *Technologies (Foods)* also recognises the extraordinary circumstances facing learners and teachers in 2020.

Recognising that food preparation is fundamental if students are to demonstrate their learning in *Technologies (Foods)*, the course content remains even though students may not be able to provide evidence of their learning in the traditional means of engagement. These recommendations are intended to give teachers maximum flexibility to help students provide evidence of their learning.

<i>Food and Hospitality Enterprise Level 2 (FHE215116)</i>	
Course content: Context 1 Hospitality Event and 2 Food Product Development	<p>Scenario A - Medium term Return to <i>school environment</i> mid/end of July</p> <p><i>Alternative approaches to teaching and learning are required to deliver course requirements. No specific 2020 considerations have been applied to this course.</i></p> <p>Course content: Context 1 Hospitality events and Context 2 Food product development</p> <p>Providers may consider the following approaches during the period in which students are learning in the home environment:</p> <p>Context 1: Hospitality Event</p> <ul style="list-style-type: none">• Students to complete planning to address a design brief.• Students to practice skills and simulate small scale food service at home.• Delay the implementation of Hospitality event until students return to the school environment. <p>Context 2: Food Product Development</p> <ul style="list-style-type: none">• Schools to choose design briefs that enable all students to undertake food preparation activities to develop food products at home.• Opportunity to refine product once students return to the school environment if required.