

Unit 3B—Food/Beverage Assessment Outline		Outcome 1 Technology Process	Outcome 2 Understanding ICT	Outcome 3 Quality of Information Solutions	Outcome 4 ICT in Society	Possible Mark	Awarded Mark	Task Weighting	Final Mark
Investigation (Research work in which students plan, conduct and communicate an investigation) (20%)	Task 1—Investigate Restaurant Management Systems Restaurants are becoming far more technology savvy. Using a WiFi network within the building space allows for ordering to be conducted on PDA's instantly communicating with the kitchen, the bar, the manager's accounts and stock ordering system and the front of house for billing. Investigate the types of hardware and software required to run a system that would be suitable for a restaurant.	✓	✓	✓	✓	50		20	
Production / Performance (Extended production project in which students explore ideas and control the processes required to manage the aesthetic quality of production. Students engage in an activity or on the spot evaluation of a performance) (50%)	Task 2—Table Top Ordering Interface Design A popular and forward thinking local restaurant has decided to replace their conventional tables with Microsoft's Surface technology. They need a customised customer interface for the Surface that reflects their restaurant culture, the fine food they serve and their cliental. You are required to prepare a design proposal for the restaurant manager	✓		✓		100		30	
	Task 3—Tap Top Ordering Interface Development Your proposal (Task 2) was a success and the restaurant owner would now like to see a working product. Using the proposal as a working plan, utilise the appropriate software necessary to develop a functional Restaurant Menu Interface.		✓	✓	✓	50		20	
Response (25%)	Task 4 – End of Semester Examination	✓	✓	✓	✓	100		25	
Response (25%)	Task 5 – In Class Tests	✓	✓	✓	✓	5		5	

Semester Mark

Semester Grade