Use this checklist as a guide to identifying your strengths and weaknesses during year 11 so that you can address areas you want to focus on

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| VCE Food Technology Skills | Low | Med | High | Why do I find this difficult? What I could do to improve? |
| Practical knowledge of complex processes-bread –making, pasta making, confectionary making, pastry making, preservation, cake making (sponge, creaming), meringue making |  |  |  |  |
| Organised about writing up detailed production plans |  |  |  |  |
| Creativity in practical work-ideas, styling, photographing |  |  |  |  |
| Remembering knowledge for tests and exams |  |  |  |  |
| Being organised-working in class time, managing homework, meeting deadlines |  |  |  |  |
| Folio work- understanding the design process  Design brief, research and brainstorm ideas, design options, justifying choices, planning for production, |  |  |  |  |
| Ability to do self-direct learning, using weebly to full advantage, finding good resources |  |  |  |  |
| Referencing and creating a bibliography and how to cite references correctly during research |  |  |  |  |
| Knowledge of good ICT skills that can assist in learning tasks-brainstorming/mindmaps, presenting programs (prezi, Power point), layout of pages for folio |  |  |  |  |
| Knowledge on how to study for exams, good revision techniques |  |  |  |  |
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