

Tawa College 2017

LEVEL 3 FOOD TECHNOLOGY

Course Outline



NCEA Level 3 technology

18 Achievement Standard Credits



Internal 18 credits

Achievement Standards/Unit	UE Literacy	Credits	Assessment	
Processing custard eclairs AS 91643 V.3 Implement complex procedures to process a specified product V3	N	6	Int	Term 1 Week 10
My Meal Preparation kit - Design AS 91610 V.3 Develop a conceptual design considering fitness for purpose in the broadest sense	N	6	Int	Term 2- Week 10
My Meal Preparation kit - Making AS 91611 V.3 Develop a prototype considering fitness for purpose in the broadest sense	N	6	Int	Term 3 & 4 Term 4, W1

\$100 donation would be appreciated to cover food costs. The school will provide a tax certificate if required.

- Copies of marked assignments will be held within the department until the beginning of the following year.
- See the **School NCEA Student Guidelines assessment** policy and procedures for misconduct, authenticity, appeals and missed assessments.

Enjoy the course!