

**Bell Block School**  
**Hospitality Project - Honours Points Project**  
**Culture & Arts Badge**

**Project Guidelines:**

In order to successfully complete this project you must **collect 10 points** over a variety of 12 optional tasks. **You must complete each of the tasks to a high quality standard.** Each task is worth a different amount of points and can be presented using a slideshow, video, written report or poster.

Once you have completed your project and are ready to submit it to your teacher for signing off **please attach and complete this task checklist to your project** either digitally or printed. Your classroom teacher can print this for you if required.

**Task Checklist:**

<b>Task Number and Name</b>	<b>Number of Points</b>	<b>Tasks Completed</b>	<b>Teacher Sign Off</b>
<u>Task 1</u> New Zealand Chef Study	2	•	
<u>Task 2</u> Foreign Country Food Study	2	•	
<u>Task 3</u> Family Dinner Menu	2	•	
<u>Task 4</u> Create Your Own Cooking Show	3	•	
<u>Task 5</u> Designer Muffins or Biscuits Task	2	•	
<u>Task 6</u> Cake or Cupcake Design and Decoration Task	2	•	
<u>Task 7</u> Chocolate Making Study	2	•	
<u>Task 8</u> Food Careers Research	2	•	
<u>Task 9</u> Food Technology Room Safety Rules	1	•	
<u>Task 10</u> Food Science Research Task	1	•	
<u>Task 11</u> Fueling Your Body: Athlete Nutrition	2	•	
<u>Task 12</u> Design a New Kitchen Utensil	1	•	
<b>10 Points Required to Complete Project</b>			

<p><b>2 Points</b></p> <p><b>Task 1</b></p>	<p><b>New Zealand Chef Study</b></p> <p>Research a well-known New Zealand chef and provide the following information:</p> <ol style="list-style-type: none"> <li>1. <b>Background</b> – Brief history and culinary journey.</li> <li>2. <b>Current Work</b> – Where they work and their role.</li> <li>3. <b>Signature Dish</b> – Name of dish and recipe (if available).</li> <li>4. <b>Published Books</b> – List of cookbooks they have written.</li> <li>5. <b>Interesting Facts</b> – Any additional notable information.</li> </ol> <p>Present your findings in a clear and structured format.</p>
<p><b>2 Points</b></p> <p><b>Task 2</b></p>	<p><b>Foreign Country Food Study</b></p> <p>Research food from a foreign country and provide the following information:</p> <ol style="list-style-type: none"> <li>1. <b>Country Overview</b> – Show the country's location on a world map.</li> <li>2. <b>Interesting Facts</b> – Present 10 fascinating facts about the country.</li> <li>3. <b>Famous Dish</b> – Write about a well-known food served in the country.</li> <li>4. <b>Daily Menu</b> – Outline a typical day's meals, including breakfast, lunch, and dinner.</li> <li>5. <b>Signature Dish Recipe</b> – Share the recipe for the country's signature dish.</li> </ol> <p>Present your findings in a clear and structured format.</p>
<p><b>2 Points</b></p> <p><b>Task 3</b></p>	<p><b>Family Dinner Menu</b></p> <p>Plan a dinner menu for a family of five for a week, ensuring variety and balance. Include the following:</p> <ol style="list-style-type: none"> <li>1. <b>Weekly Dinner Plan</b> – A specific meat or fish dish for each night, accompanied by vegetables and either potatoes, pasta, rice, or bread. Friday night can be a takeout dinner.</li> <li>2. <b>Grocery List</b> – A complete list of ingredients needed for the week's meals.</li> <li>3. <b>Table Setting Sketch</b> – Draw a proper table setting for a family of five.</li> <li>4. <b>Winter Dessert Recipe</b> – Provide a recipe for a delicious dessert suitable for the middle of winter.</li> </ol>

<p><b>3 Points</b></p> <p><b>Task 4</b></p>	<p><b>Create Your Own Cooking Show</b></p> <p>Plan and record a short cooking show with a maximum runtime of 3 minutes. Your task includes:</p> <ol style="list-style-type: none"> <li>1. <b>Concept &amp; Theme</b> – Decide on a unique theme or concept for your show.</li> <li>2. <b>Creativity &amp; Flair</b> – Make the presentation engaging and entertaining.</li> <li>3. <b>Cooking Demonstration</b> – Show the preparation of a simple dish.</li> <li>4. <b>Video Recording</b> – Have someone film your cooking show.</li> <li>5. <b>Editing &amp; Presentation</b> – Ensure the final video is polished and well-structured.</li> </ol> <p>Present your show with confidence and enthusiasm!</p>
<p><b>2 Points</b></p> <p><b>Task 5</b></p>	<p><b>Designer Muffins or Biscuits Task</b></p> <p>Bake your own designer muffins or biscuits at home and complete the following:</p> <ol style="list-style-type: none"> <li>1. <b>Baking &amp; Presentation</b> – Prepare a batch and bring at least four for a taste test.</li> <li>2. <b>Recipe Documentation</b> – Write down the recipe you used, including ingredients and instructions.</li> <li>3. <b>Recipe Decoration</b> – Decorate your written recipe creatively.</li> </ol> <p>Showcase your creativity and baking skills!</p>
<p><b>2 Points</b></p> <p><b>Task 6</b></p>	<p><b>Cake or Cupcake Design and Decoration Task</b></p> <ol style="list-style-type: none"> <li>1. <b>Design:</b> On a piece of paper, sketch out the design of your cake or cupcakes. Think about colours, themes, and any decorations you want to include.</li> <li>2. <b>Explanation:</b> Write a short explanation of why you chose that design. What inspired you? How do you want it to look when it's finished?</li> <li>3. <b>Decoration:</b> Either bring in your decorated cake or cupcakes or take a clear photo to show how it turned out.</li> <li>4. <b>Recipe:</b> Write down the recipe you used to make the cake or cupcakes. Share any special ingredients or tips you followed during the process.</li> </ol>

<p><b>2 Points</b></p> <p><b>Task 7</b></p>	<p><b>Chocolate Making Study</b></p> <ol style="list-style-type: none"> <li>1. <b>Research:</b> Research all about chocolate. Learn how chocolate is made, from the cocoa bean to the chocolate bar. What are the steps in the process?</li> <li>2. <b>Chocolate Making:</b> Make some chocolate and bring it into school! Don't forget to include the recipe you used to make your chocolate.</li> <li>3. <b>Cocoa Beans:</b> Where are cocoa beans grown? Research the best places in the world for growing cocoa beans and explain why those areas are ideal for growing them.</li> </ol>
<p><b>2 Points</b></p> <p><b>Task 8</b></p>	<p><b>Food Careers Research</b></p> <ol style="list-style-type: none"> <li>1. <b>Choose Two Careers:</b> Select two careers from the list below to research: <ul style="list-style-type: none"> <li>○ Food Technologist</li> <li>○ Chef</li> <li>○ Health and Safety Inspector</li> <li>○ Cake Decorator</li> <li>○ Baker</li> </ul> </li> <li>2. <b>Research:</b> For each career you choose, find out the following: <ul style="list-style-type: none"> <li>○ What is the job description?</li> <li>○ What qualifications or skills are needed for the role?</li> <li>○ What tasks or responsibilities do people in this career have?</li> <li>○ Why is this career important in the food industry?</li> </ul> </li> <li>3. <b>Presentation:</b> Present your findings in a clear and organised way. You can use slides, a poster, or any other creative method to share what you've learned.</li> </ol>
<p><b>1 Point</b></p> <p><b>Task 9</b></p>	<p><b>Food Technology Room Safety Rules</b></p> <ol style="list-style-type: none"> <li>1. <b>Design:</b> Create and design a set of <b>8 (minimum)</b> safety rules for the Food Technology room. Think about important safety practices when working with food, equipment, and materials.</li> <li>2. <b>Creativity:</b> Your design should be eye-catching and creative! Use bright colours, illustrations, and fun fonts to make the rules stand out.</li> <li>3. <b>Presentation:</b> Present your set of rules in a clear and easy-to-understand way. Consider making a poster, a digital slide, or any other creative format that will grab attention.</li> </ol>
<p><b>1 Point</b></p> <p><b>Task 10</b></p>	<p><b>Food Science Research Task</b></p> <ol style="list-style-type: none"> <li>1. <b>Research:</b> Find out about the following terms:</li> </ol>

	<ul style="list-style-type: none"> <li>○ Enzymes</li> <li>○ Pasteurisation</li> <li>○ Preservatives</li> <li>○ Additives</li> <li>○ Carbohydrates</li> <li>○ Emulsifiers</li> </ul> <ol style="list-style-type: none"> <li>2. <b>Explain:</b> In your own words, explain what each term means. Use clear and simple language to show your understanding of each concept.</li> <li>3. <b>Diagram:</b> For extra impact, include a diagram that illustrates one or more of the terms you researched. The diagram could be related to how something works, or to show an example in the food industry.</li> </ol>
<p><b>2 Points</b></p> <p><b>Task 11</b></p>	<p><b>Fueling Your Body: Athlete Nutrition</b></p> <ol style="list-style-type: none"> <li>1. <b>Choose an Athlete:</b> Pick an athlete from any sport. Research and provide a brief biography of the athlete and the sport they compete in.</li> <li>2. <b>Create a Menu:</b> Plan a menu of meals and snacks that would fuel their body for peak performance. Include breakfast, lunch, dinner, and snacks.</li> <li>3. <b>Explain:</b> For each meal or snack, explain why it's important for the athlete. What do the foods provide (e.g., energy, muscle recovery, hydration)? Why are these types of food essential for the athlete's performance?</li> </ol>
<p><b>1 Point</b></p> <p><b>Task 12</b></p>	<p><b>Design a New Kitchen Utensil</b></p> <ol style="list-style-type: none"> <li>1. <b>Design:</b> Create a detailed plan for a new kitchen utensil. Think about what the utensil will look like and how it will function. Include sketches, materials, and dimensions if needed.</li> <li>2. <b>Make the Product:</b> If possible, make the utensil based on your design. You can use available materials or create a prototype.</li> <li>3. <b>Purpose:</b> Explain what the utensil is used for and why it's needed. How will it improve cooking or food preparation? What problem or task does it solve or does it make it easier?</li> </ol>