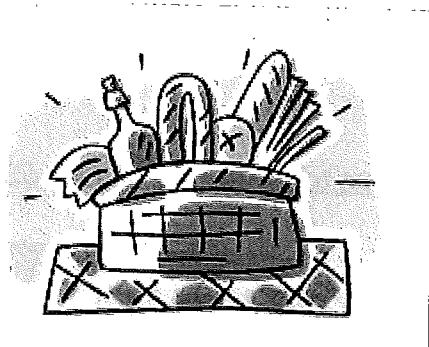


School Assessed Task

SAT BRAINSTORM HOMEWORK

WHERE DO I START?????



NAME _____

OTHER POSSIBLE IDEAS YOU MAY NOT HAVE CONSIDERED:

Food for an organisation

- A gourmet delicatessen
- Soul food vegetarian café
- A Brunswick Street café
- A gourmet weekend retreat
- Business conference
- Tennis club raffle

A Food Culture

- Colours of India
- Thai treats
- A taste of Japan
- The flavours of France
- A tapestry of Tunisia
- Spanish dinner party
- Tasting Australia

Promoting an ingredient

- Winter fruits – pears
- Summer fruits at a farmers' market
- Citrus fruit – promoting the Murray Valley
- Exotic fruit of Queensland
- Apples
- Berries
- Local Produce
- Vegetables
- Nuts
- Chocolate
- Coffee
- Spices
- Herbs and spices of Asia
- Cheese

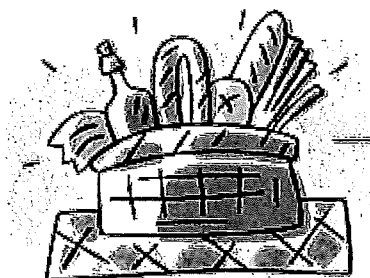
Celebration meal or event

- Grand final lunch basket
- Portable feast for the Moonlight Cinema
- Gift for an exchange student
- Hamper to take on a fishing trip
- Brunch basket for the Murray Marathon
- A 'blast from the past' – a 1980s dinner party
- Carols by Candlelight
- Book title
- Australian Open Tennis
- Birthday or Christmas gift for an elderly relative
- A basket of food to take to a holiday house
- A basket of treats for a house warming
- A brunch by the Yarra or at the beach

Special nutritional requirement

- Vegetarian dinner party
- Low cholesterol New Year's Eve party
- Lactose free Christmas treats
- Gluten free picnic hamper
- Birthday party for a diabetic

- Anything else you can think of!!!



The first task you need to think about is the theme, idea or event for your SAT.

So, read through the list below to start you thinking about ideas for your SAT. Then complete **3 different ideas** on the following sheets. You **MUST** have at least 3 ideas that you think you can use for your theme. We will work through each idea to decide on which has the most potential based on the scope for the task.

Remember your ideas need to be original, very creative and interesting.

Whatever you do, **DON'T** base your Design Brief on wanting to make a particular recipe or dish. What you decide to make in the Design Brief comes well after the Design Brief is written.

As well, start collecting ideas or recipes or research from food mags, newspapers pamphlets etc over the break that you might use in the SAT for your background research.

POSSIBLE DESIGN BRIEF IDEAS FOR YOUR SAT.

Key ingredient:

- varieties/types of the key food/ingredient available (e.g. banana, broccoli, pork etc..)
- natural components of the key food/ingredient (acids, carbohydrates, vitamins etc..)
- functional properties (aeration, coagulation etc...)
- seasonal availability (summer, autumn, winter, spring etc...)
- ways in which the key food/ingredient can be purchased (tinned, dried, frozen, fresh etc...)
- the most suitable cooking techniques to use when preparing this key food/ingredient. (steaming, frying etc....)

A sporting event for example, a dinner for Casey Stoner's pit crew at the Phillip Island

Motor GP:

- Casey Stoner and his food philosophy or favourite foods
- time of the year the event is to be held
- style of the dinner service for example, a sit down three-course dinner or finger food or shared plates
- menus suitable to be served
- types of foods suitable to serve at the dinner
- natural components of the key food/ingredient
- creative ideas for presentation.

A favourite film or book:

- the way in which the theme relates to the film or book
- identification of the foods used in the story or film
- the characteristics of the main characters and links to foods
- creative presentation of foods identified.

A celebrity such as a fashion designer, scientist, artist, musician or movie star:

- favourite foods
- food in relation to their work
- their personal life style
- what they cook at home or what is in their fridge or shopping trolley
- favourite restaurant or dining experience
- natural components of the key food/ingredient.

Regional Victorian produce for a region such as our local area such as West Gippsland:

- foods grown in the particular area
- secondary production of food in the area
- farmer's markets in the area
- cafes restaurant that include local produce in their area.

Design Brief Idea Number 1.

Identify a theme, event or context. Use the following five Ws chart to develop your design brief.

Who:

Who has asked you to prepare the product? This might be an individual or a representative of an organisation. Remember to outline or describe some background information about who the product is being prepared for to inform the reader.

Why:

Why is the product needed? Discuss the reason or purpose the product needs to be prepared.

What:

What needs to be prepared? This should be a simple outline or general statement about the product.

When:

When the product is to be prepared by or served or available.

Where:

Where the product is to be served, displayed or used.

Design Brief Idea Number 2.

Identify a theme, event or context. Use the following five Ws chart to develop your design brief.

Who:

Who has asked you to prepare the product? This might be an individual or a representative of an organisation. Remember to outline or describe some background information about who the product is being prepared for to inform the reader.

Why:

Why is the product needed? Discuss the reason or purpose the product needs to be prepared.

What:

What needs to be prepared? This should be a simple outline or general statement about the product.

When:

When the product is to be prepared by or served or available.

Where:

Where the product is to be served, displayed or used.

Design Brief Idea Number 3.

Identify a theme, event or context. Use the following five Ws chart to develop your design brief.

Who:

Who has asked you to prepare the product? This might be an individual or a representative of an organisation. Remember to outline or describe some background information about who the product is being prepared for to inform the reader.

Why:

Why is the product needed? Discuss the reason or purpose the product needs to be prepared.

What:

What needs to be prepared? This should be a simple outline or general statement about the product.

When:

When the product is to be prepared by or served or available.

Where:

Where the product is to be served, displayed or used.