ASSESSMENT PLAN

MONTH/SEMESTER/YEAR: October 2023

COURSE TITLE: Advanced Diploma in Food Technology and Operations(ADFTO)

MODULE CODE & TITLE: ADFT01 / Food Processing Technology

NAME OF LECTURER: Patrick Melvin S.

This unit is assessed by a group presentation, group written report and an individual written report.

ASSESSMENT COMPONENTS

ASSIGNMENT	ASSESSMENT	MARKS	WEIGHING
1	**(A) Group** Presentation	50	60%
	(B) Group Written Report	50	
2	**Individual** Written Report	100	40%
TOTAL			**100%**

ASSESSMENT DUE DATE

ASSIGNMENT	DUE DATE	MARKS	WEIGHING
Group Presentation – 1A	16th October 2023	50	60%
Group Written Report – 1B	16th October 2023	50	
Individual Report	13th October 2023	100	40%

Submission instructions

Submit your presentation and your report in pdf to Google classroom by the due date. Late submission will be penalized.

Plagiarism Check Required

To check for plagiarism, please use smallseotools.com

(https://smallseotools.com/plagiarism-checker/ or click here).

Further instructions are as follows:

1. Scroll down to 'Go Pro'.

2. Paste your assignment content.

3. Scroll down and click on 'I am not a robot' and 'Check Plagiarism'.

4. Scroll down and see your plagiarism check results.

Any % Plagiarism more than 30% is NOT ACCEPTABLE. Please rephrase and recheck your plagiarism.

5. Once you achieve less than 30%, download the plagiarism report. Click on 'Download Report'.

6. Rename your downloaded plagiarism report using this file naming - (Module code)(Assignment number eg Individual Assignment)(Student ID).pdf eg ADFT05.Individual Assignment.xxxxxx.pdf

ASSIGNMENT 2 – INDIVIDUAL WRITTEN REPORT (2,500 words)

Learning objectives:
LO1 - To identify the different technology and equipment used in food production

LO2 - To differentiate and define various technology according to use in food

processing

LO3 - To define and distinguish what food processing is

LO4 - To understand basic engineering principles of important unit operations in the food

industry

LO5 - To identify steps and methodologies in food processing

LO6 - To understand innovation and its role in food processing technology.

Assignment Brief

You are employed as a supervisor / junior manager in a central kitchen in Singapore, and asked to suggest

innovations processes through technology to improve productivity at the premise.

Tasks
  1. Adopt a small food establishment in Singapore.
  2. Introduce this food establishment in term of the vision, mission, location, size, service, and product.
  3. Describe the procedure in food production in this food establishment from raw ingredient to finished product.
  4. Study and present the current practices.
  5. Recommend at least three innovative suggestions in food process and technology to improve productivity at the premise.

 The report must include:

- **Cover Page –** Name of student, student ID, Name of module and word count.
- **Table of Contents –** Must indicate page numbers.
- **Introduction –** Brief introduction of report.
- **Body of the Assignment –** Consists of the answers to the tasks.
- **Recommendations**
- **Conclusion –** Short wrap up and summarize the assignment
- **References –** Provide at least 5 references and utilize Harvard Style Referencing

Submission requirements

 · Pdf file format.

 · Font & Spacing – Times New Roman or Arial, Size 12, Line Spacing 1.5 · File name format –

 (student name)-(FPT-Individual).doc. If your name is very long, please use your first name.

 · Plagiarism score has to be 30% and below. To submit a plagiarism report in pdf file format. File

  name format – (student name) (plagiarism check).pdf.

 · Submit both your individual report and plagiarism report to (Google classroom)

Assessment components/ rubrics

Component	Marks	0-30%	31-65%	66-10%
Quality of report	30	No or little evidence of research. Answers are extracted from internet and inadequate.	Clearly explain the assessment criterions.Answers all assessment question.	Detailed explanation and demonstrate in depth understanding.
Report design	5	Dis-organized and report is not tidy	Well organized and tidy.	Professional looking and well organized.
Referencing	5	Little or no referencing.	Some referencing but incorrect format.	Correct referencing format. Use of good literature.