## Food innovation and molecular gastronomy lesson

### Rubric

**Assessment**

| Criteria | Beginning | Achieved | Exceeded |
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| Spherification experimental report | Changes one variable, controls other variables and forms a reasonable conclusion. | Changes two or more variables while controlling other variables and forms an evidence-based conclusion. | Changes two or more variables, including changing multiple variables at a time while controlling others, and forms evidence-based conclusions. |
| Agar spaghetti experimental report | Designs a methodology, including changing one variable and controlling others. Forms a reasonable conclusion. | Designs a clear methodology, including changing two variables while controlling others. Forms an evidence-based conclusion. | Designs a reproducible methodology, including changing multiple variables at a time while controlling others. Forms evidence-based conclusions. |
| Signature dish design | Dish uses spherification or agar spaghetti and shows consideration of appearance. | Dish uses gels in interesting ways and considers flavour and texture of components. | Dish uses gels in innovative ways and explores interesting flavour and texture combinations. |
| Signature dish annotation | Annotations indicate that foods used are healthy. | Annotations indicate that foods used are healthy and preparation techniques are sustainable. | Annotations indicate that foods used are healthy and food preparation is sustainable from ‘paddock to plate’. |
| Communication | Reports and signature dish communicate key ideas, findings and arguments, including selection of some appropriate content, language and text features. | Reports and signature dish clearly communicate ideas, findings and arguments including appropriate use of content, language and text features. | Reports and signature dish communicate ideas, findings and arguments effectively, including selection of appropriate content, language and text features. |