



YEAR 10 FOOD TECHNOLOGY

High Tea: Event Menu Design

Unit Snapshot

Students design, produce, present, and evaluate a themed High Tea event menu. The unit combines food design, practical cookery, hospitality service, event styling, teamwork, time management, sensory evaluation, and professional portfolio documentation.

The hook

Students move beyond individual recipes by planning a complete High Tea experience for a target audience.

The challenge

Design a themed menu with savoury, sweet and beverage items while considering time, budget, equipment, dietary needs, and sustainability.

The skills

Students create design briefs, menu collages, recipe cards, tiered stand sketches, practical cookery evidence, guest feedback, and evaluations.

The purpose

Learning feels authentic because students experience the connection between food design, hospitality, presentation, and event service.

1. Investigate

Explore High Tea traditions, target audiences, themes, and event expectations.

2. Define

Write a design brief that explains the purpose, audience, goals, and constraints.

3. Design

Create a themed menu collage and tiered stand layout with annotations.

4. Plan

Write recipe cards with metric units, equipment lists and clear method steps.

5. Produce

Cook, plate, style and host the High Tea using safe and professional practices.

6. Evaluate

Reflect on sensory appeal, variety, nutrition, teamwork, guest feedback, and improvements.