

Features of the platform and assessment tasks of English Language

Assessment tasks on the STAR platform – Rationale

Assessing students'
performance /
progression along
the development
continuum of
learning English
from Primary 1 to
Secondary 3 (KS1 –
KS3)

Helping English
Language teachers
better understand
and articulate
students'
performance and
facilitate the
teachers' strategical
planning of
remediation and
progression (L&T
and curriculum
planning)

Making reference
to the learning
objectives in the
curriculum guide
and the learning
outcomes and
pointers (i.e.
Attainment
Milestones (ATMs))
in the LPF

Decoding and explaining students' performance (target language skills) with the help of annotations (diagnostic and qualitative descriptions)

English Language

Covering the learning objectives of English Language curriculum

Aligning with the suggested modules/units in the curriculum guide

Annotations for teachers' reference (decoding and explaining students' performance)

Assessment
tasks on the
STAR platform –
Features of the
tasks / items

Diversified question types / task design and a wider coverage of assessment tasks

Levelling of assessment tasks (level of difficulty)

Quality of items / tasks ensured by Task Quality Assurance Committee (TQAC) comprising academics from local tertiary institutions, frontline teachers and EDB officers

(Both quantitative data

of students' responses and qualitative comments from TQAC members)

Covering the learning objectives of English Language curriculum

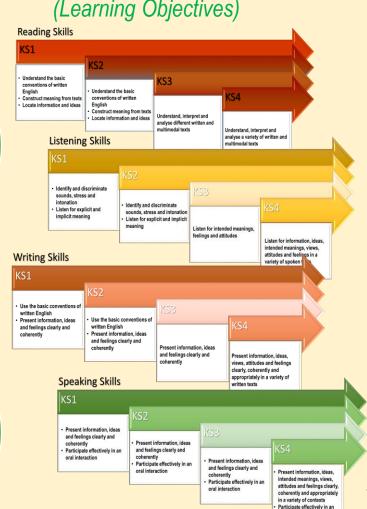
English Language Education Key Learning Area Curriculum Guide (2017)

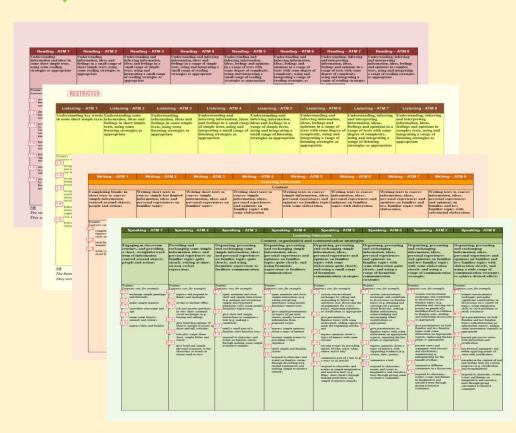
(Learning Objectives)

Language skills and language development strategies

Language forms and communicative functions

> **Attitudes specific** to English language learning



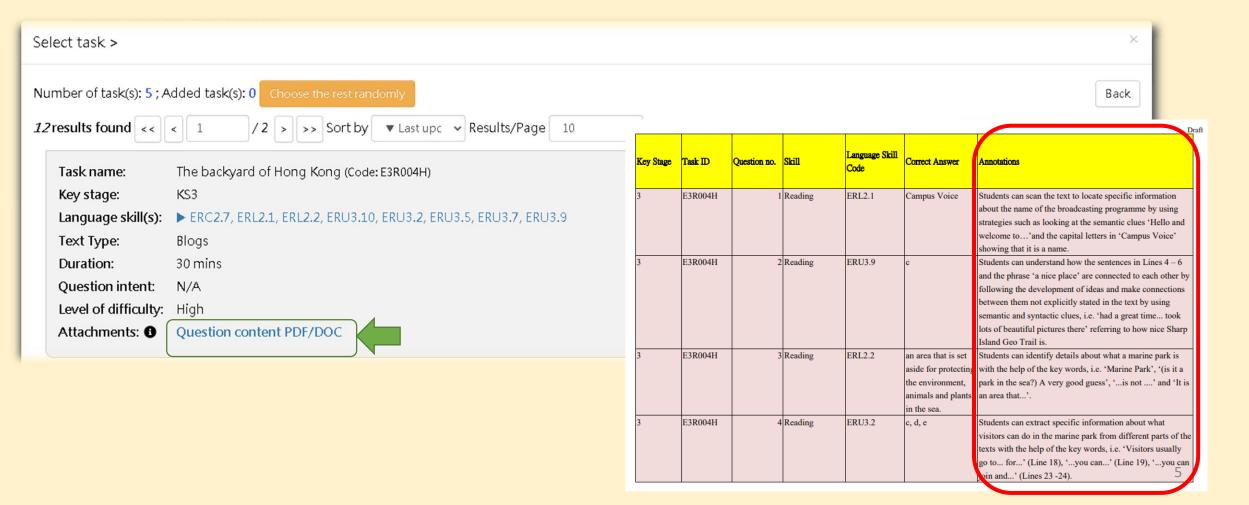


Learning Progression Framework (LPF) for English Language

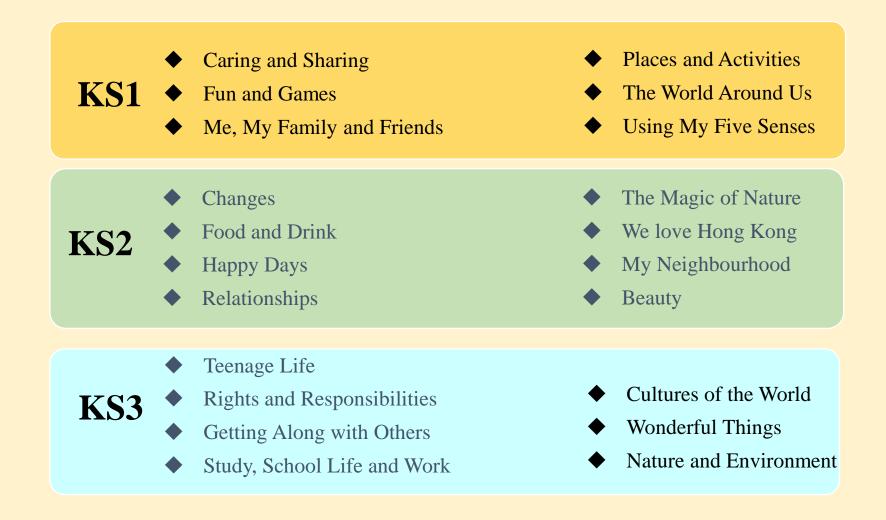
(Learning Outcomes)

Annotations available for teachers' reference

- ➤ Decoding and explaining students' performance (what students can do when answering the item correctly)
- ➤ Providing diagnostic and qualitative descriptions about students' performance with reference to the target language skills in the curriculum guide and the related learning outcomes / pointers of the Learning Progression Framework (LPF)



Close alignment with suggested modules / units in the curriculum guide to gauge students' knowledge of the themes/topics



Covering a range of **text types**

KS:

- Advertisements
- Cards
- Conversations
- > Coupons
- > Fables and fairy tales
- Menus
- Personal descriptions
- Posters
- Book covers
- Stories
- Timetables

KS2

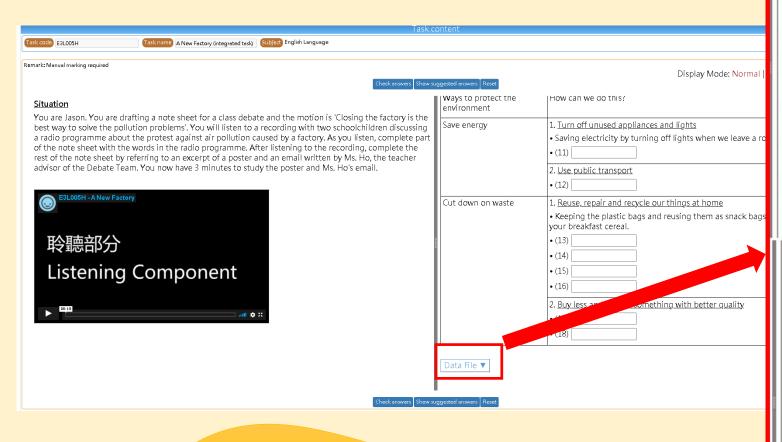
- Brochures
- Children's encyclopaedias
- > Emails
- > Letters
- News / Weather reports
- Pamphlets
- Plays
- Recipes
- Conversations
- Web pages
 - Stories
- Book / Film reviews

KS3

- Reports
- > Interviews
- Letters to the Editor
- Newspaper / Magazine articles
- Presentations
- Short novels
- Social media texts
- > Talks
- Formal letters / emails
- Notices

Integrated Tasks

Diversified question types task design



A listening and reading

Data File A

An excerpt of a poster about going green

What can we do to cut down on waste?



If you're looking for ways to save money, learning how to reuse household items is a good place to start. When you finish your breakfast cereal, keep the plastic bags and reuse them as snack bags. You can also use plastic beverage bottles as flower pots and planters to create more green space.



Each year, billions of electrical and electronic waste is created, leaving a harmful impact on the environment. Instead of replacing the malfunctioning appliances, you can call a repair technician to fix them.

RECYCLE



Most of us want to help the environment by recycling as much as we can. With some more effort, you can start to recycle even more. This starts with having places to store your recycled materials in the house, whether this is a box, a bin or a bag. Keep the recycling container next to the trash can will remind you to recycle as much as possible.

An email from Ms. Ho to Jason

From: msho@netmail.com

To: jason_clumg@ymail.com Subject: Re: Class debate preparation

I notice that you are preparing for the class debate on the motion 'Closing the factory is the best way to solve the pollution problems'. Let me give you some ideas on how we can protect the environment.

I think you should highlight the point that the factory is not solely to blame but everyone of us can work together to create a better world.

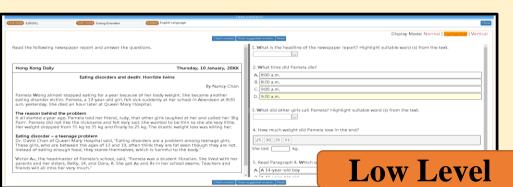
As I always said, turning off unused appliances and lights can help reduce carbon emission and greenhouse gases. You can suggest some simple ways, such as saving electricity by turning off lights when we leave a room, and using only as much light as

Besides, using public transport can help reduce emissions and save the environment since most of the emissions from the transport sector are produced by private vehicles, such as cars, we can travel shorter distances on foot or by public transport instead of a

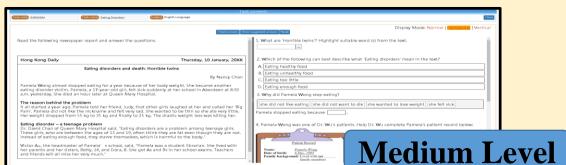
Last but not least, don't forget to buy less and choose something with better quality. We should regularly tidy up our house so that we know what we have and won't buy something we don't need. Besides, choose the products made of durable materials.

I hope the above ideas can help you prepare for the debate. Don't forget to complete the table by referring to some samples given. If you have any more questions, please feel free to write to me

Ms. Ho



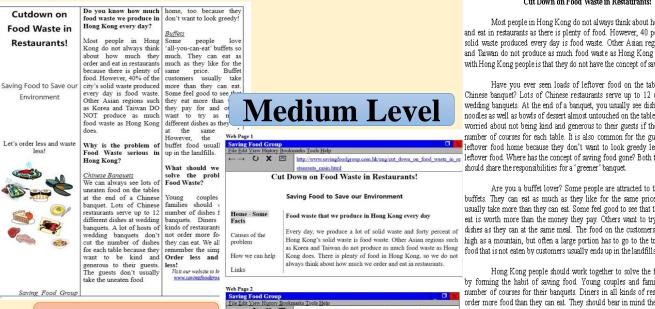




Same texts with questions of different levels of difficulty

Graded texts and tasks

Low Level



Home - Some

Causes of the

Leaflet

Most people in Hong Kong do not always think about how much they order and eat in restaurants as there is plenty of food. However, 40 per cent of the city's solid waste produced every day is food waste. Other Asian regions such as Korea and Taiwan do not produce as much food waste as Hong Kong does. The problem with Hong Kong people is that they do not have the concept of saving food.

Have you ever seen loads of leftover food on the tables at the end of a Chinese banquet? Lots of Chinese restaurants serve up to 12 different courses at wedding banquets. At the end of a banquet, you usually see dishes of fried rice and noodles as well as bowls of dessert almost untouched on the tables. A lot of hosts are worried about not being kind and generous to their guests if they cut down on the number of courses for each table. It is also common for the guests not to take the leftover food home because they don't want to look greedy leaving with bags of UX 🔼 http://www.saringfoodgroup.com.hk/eng/ent_down_on_food_waste_in_rs leftover food. Where has the concept of saving food gone? Both the hosts and guests should share the responsibilities for a 'greener' banquet.

Are you a buffet lover? Some people are attracted to the 'all-you-can-eat' buffets. They can eat as much as they like for the same price. Buffet customers usually take more than they can eat. Some feel good to see that the amount they can eat is worth more than the money they pay. Others want to try as many differen dishes as they can at the same meal. The food on the customers' plates piles up as Hong Kong's solid waste is food waste. Other Asian regions such high as a mountain, but often a large portion has to go to the trash bin. The buffet

> Hong Kong people should work together to solve the food waste problem by forming the habit of saving food. Young couples and families should cut the number of courses for their banquets. Diners in all kinds of restaurants should not order more food than they can eat. They should bear in mind the simple rule: Order less and waste less!

Article

Web pages

Cut Down on Food Waste in Restaurants!

Saving Food to Save our Environment

Why is the problem of Food Waste serious in Hong Kong Hong Kong people DO NOT have the idea of saving food.

Lots of Chinese restaurants serve up to 12 different dishes a wedding banquets. It is more than we can eat! At the end of the banquet, we usually see delicious dishes of fried rice and noodles as well as bowls of dessert almost untouched on the tables. A lo of hosts of wedding banquets don't cut the number of dishes for each table because they want to be kind and generous to their guests. The guests don't usually take the leftover food home because they don't want to look greedy leaving with bags of leftover food. Both the hosts and guests should share the

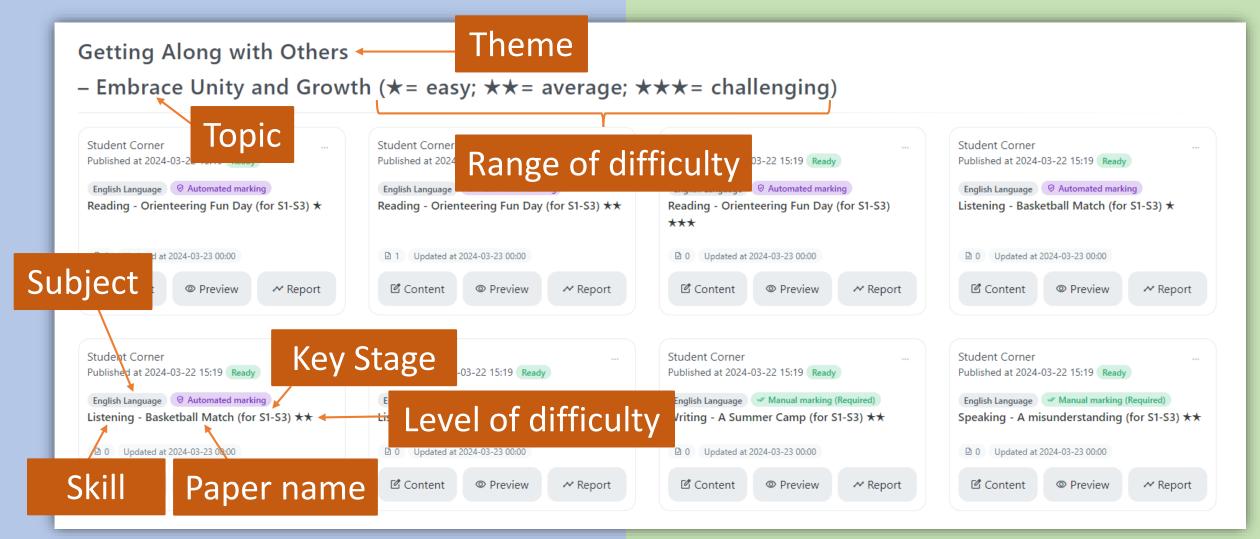
Texts of same topics but in different text types

Latest Enhancement

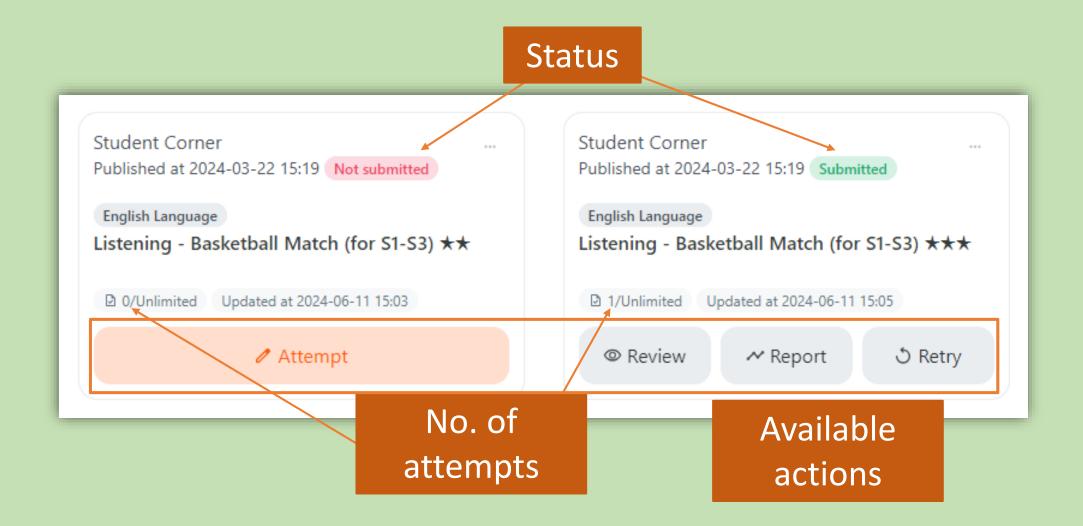


Student Selfselected Assessments

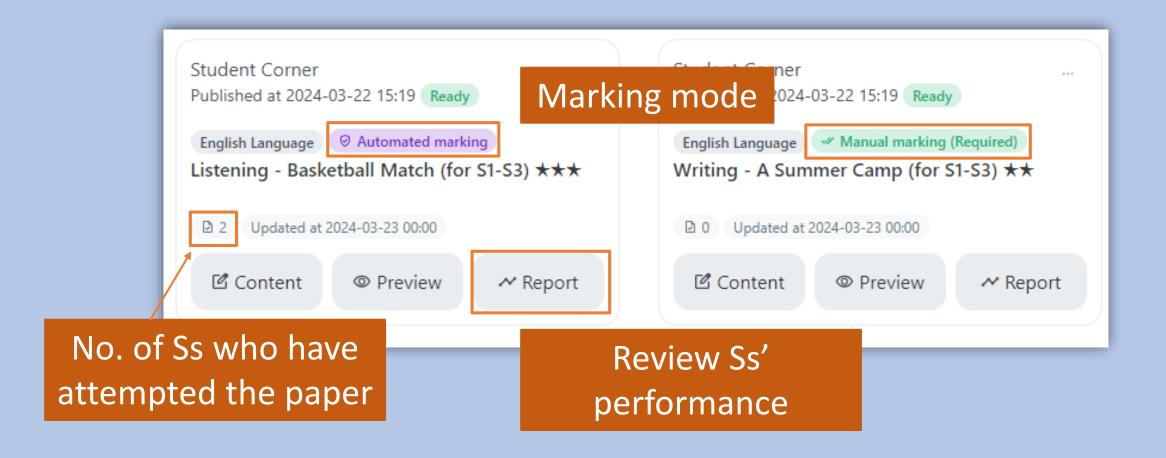
Teacher's/Student's interface

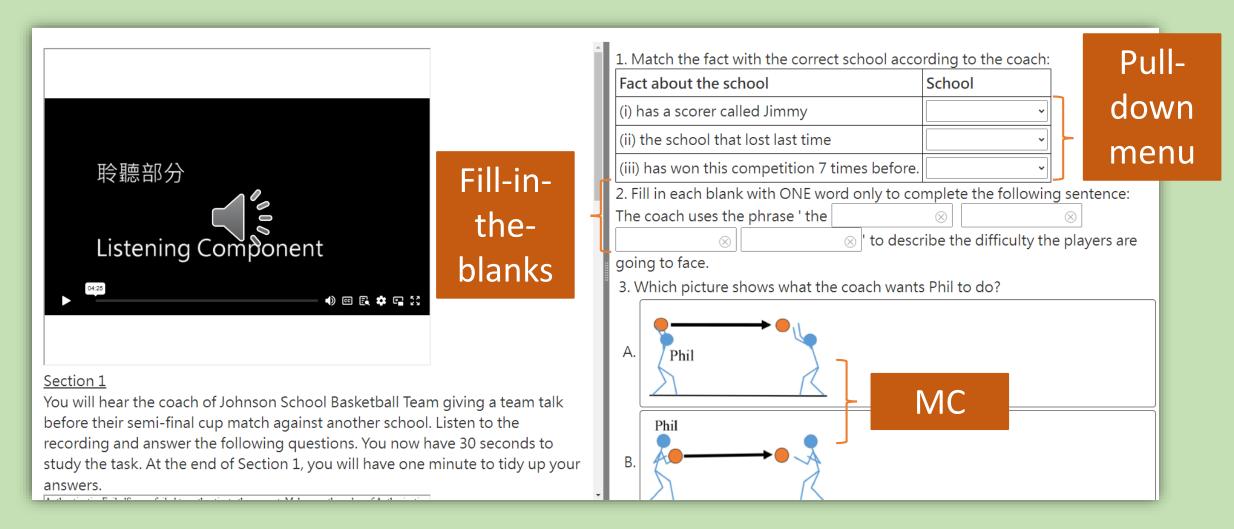


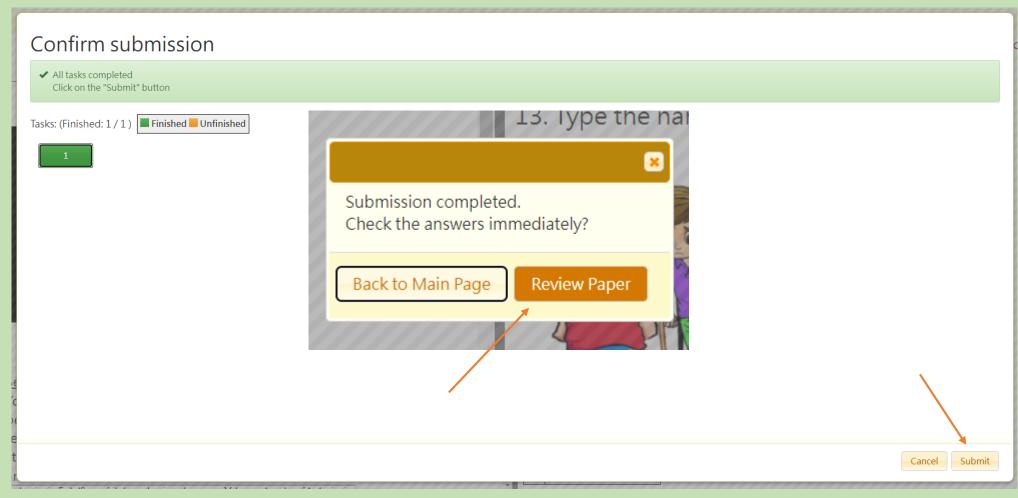
Student's interface

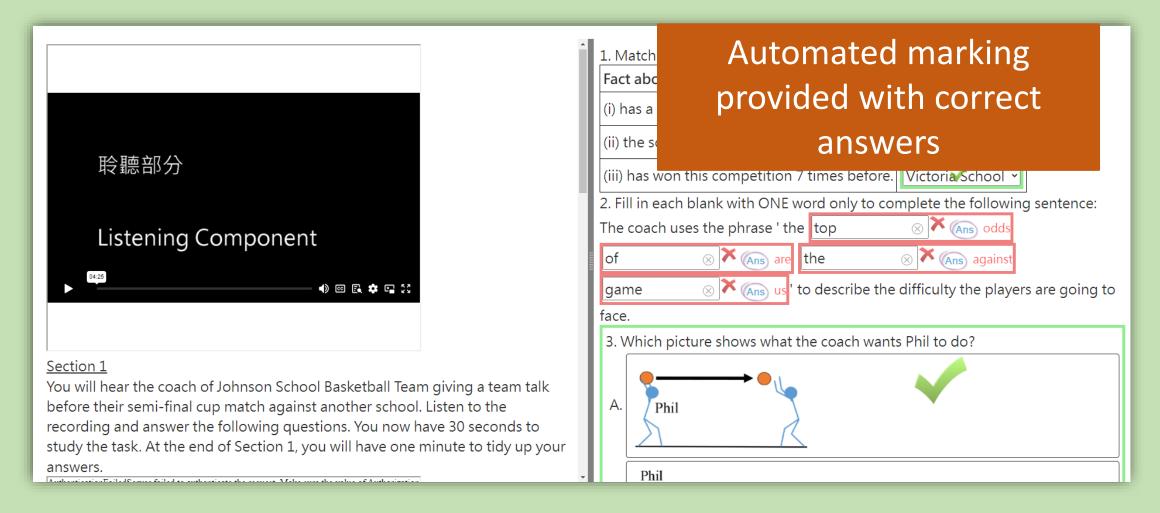


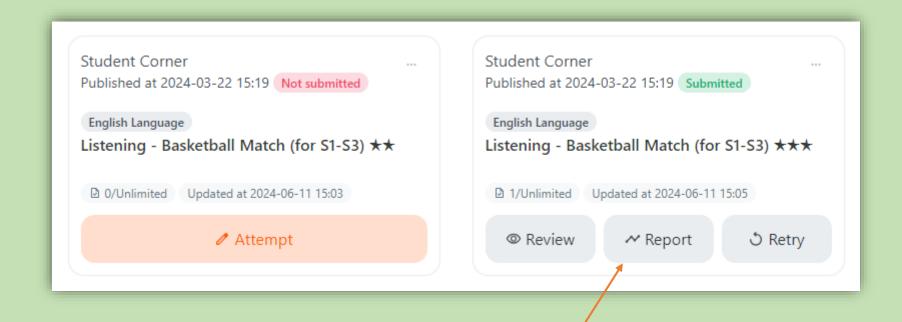
Teacher's interface

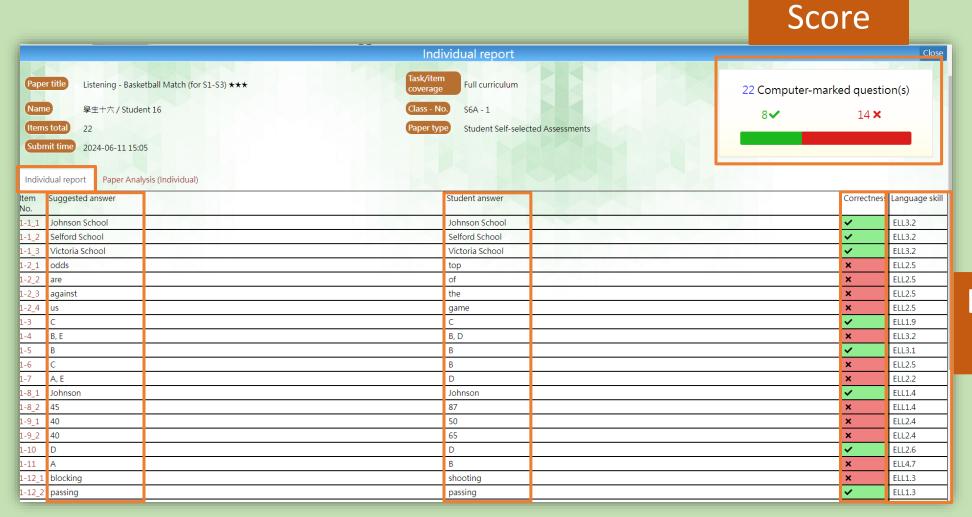




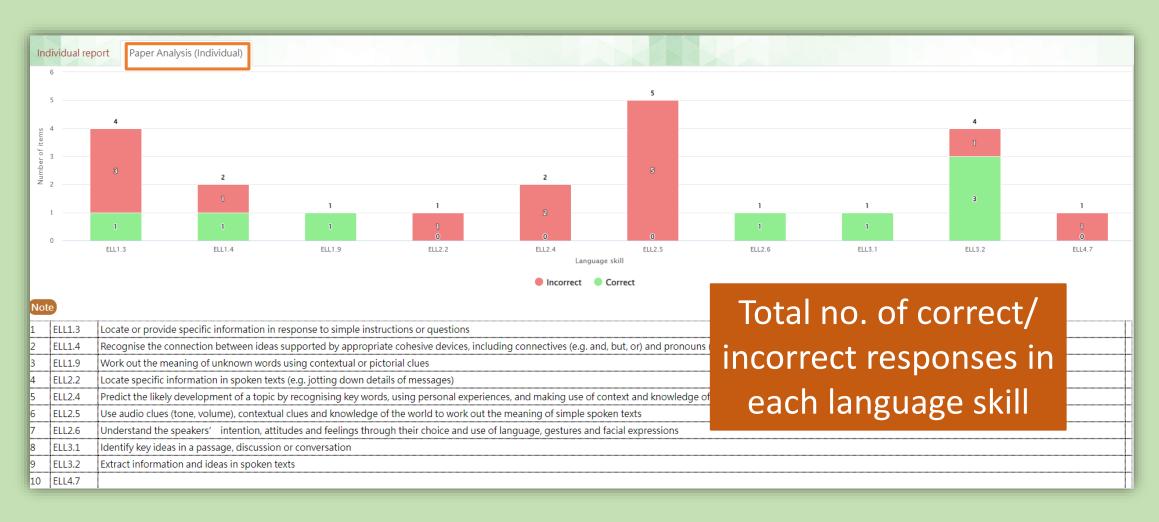




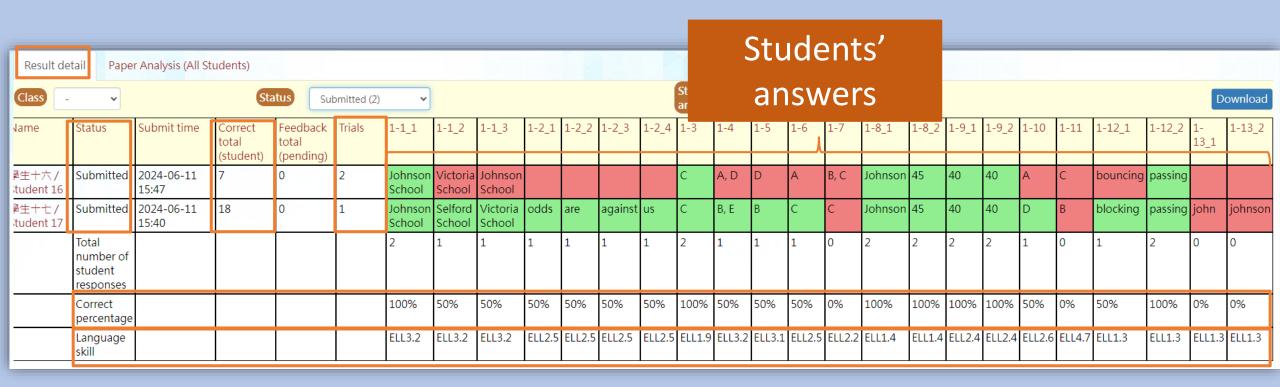




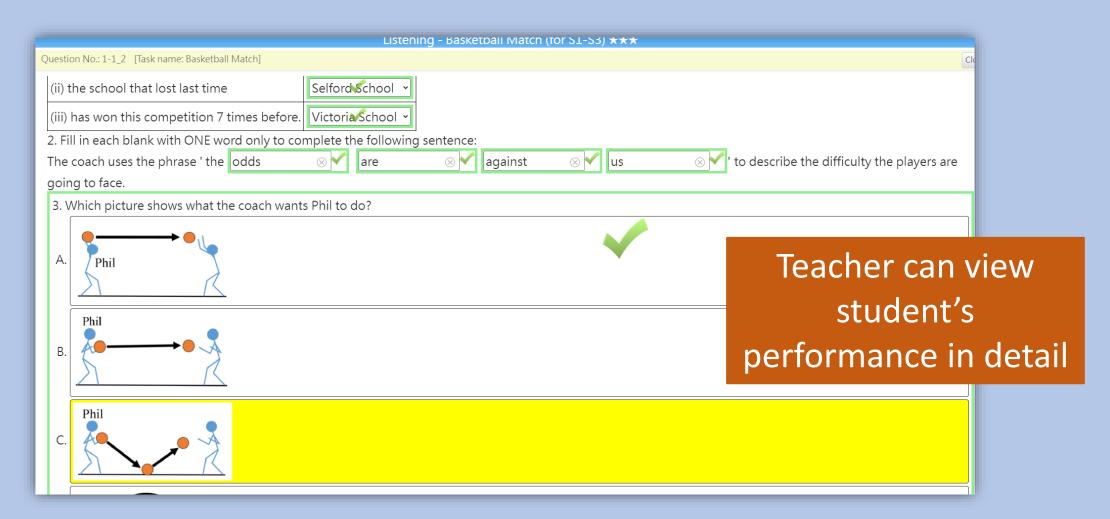
Language Skills



Teacher's interface (Listening)



Teacher's interface (Listening)



Teacher's interface (Listening)





Save Submit

Ingredients

7g yeast

25g cheese

6. 8 green olives

1. 100g whole wheat flour

4. 10 cherry tomatoes



Guided writing part automated marking

Super Veggie Pizza Steps the flour and yeast with some salt. in the water to make a dough. 3. (iii) the dough on a surface into a circle. an oiled baking sheet. 4. Put it (iv) the cherry tomatoes into halves and cut the 5. tomato into pieces. them over the dough. 6. **(vi)** 7. Cut the green olives and mushrooms (vi Part B pieces. Spread them over the dough tog 8. Heat the oven to 240°C (viii) _____ 5 m Your answer: text_plain.txt Download the pizza in the oven for 12 crisp and golden around the edges. 10. Scatter the parsley (x) the top to s

Browse tasks-

1 /1

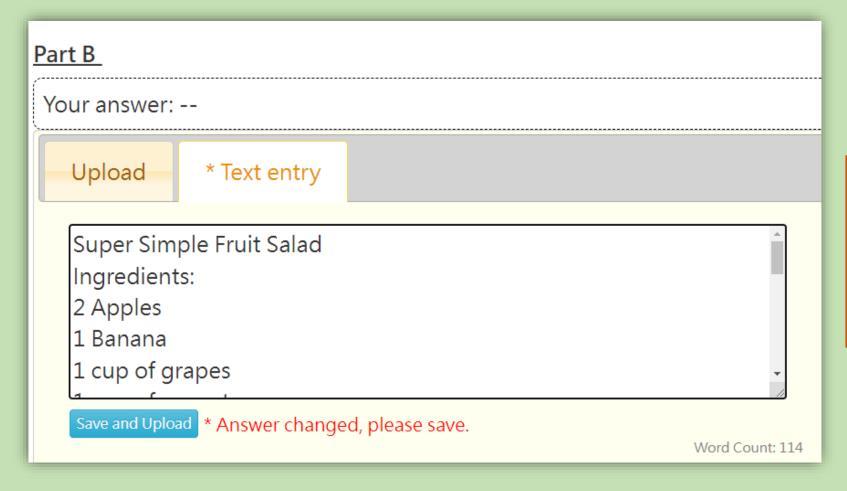
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* No automated marking for this item *

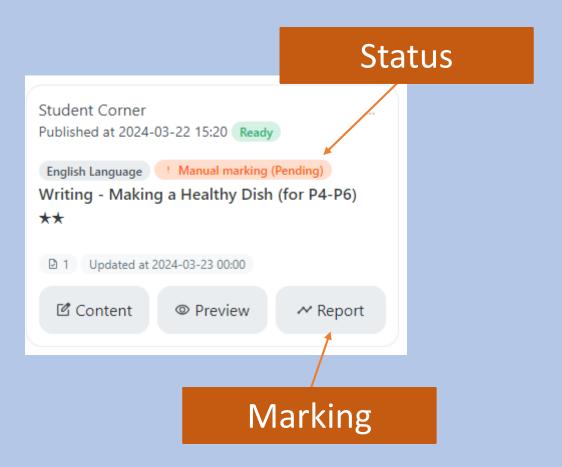


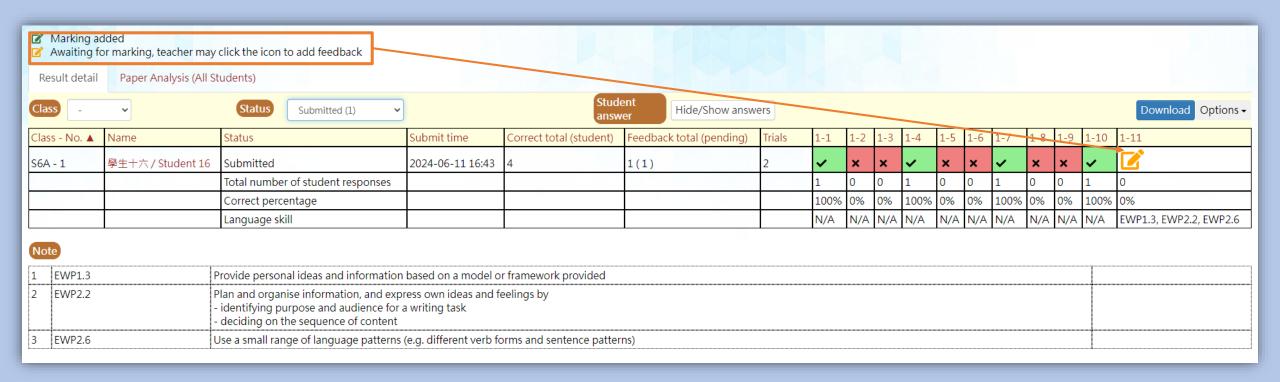
Writing part – manual marking

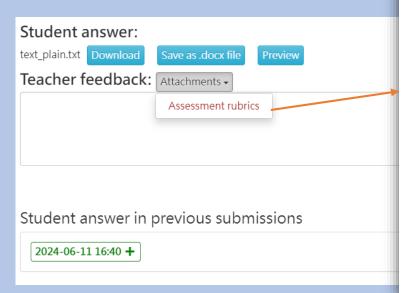
Student's interface (Writing)



Students can either upload a word file or enter the text in the box provided.







Assessment rubrics for Teachers (Making a Healthy Dish (February 2024) - E2W003M2)

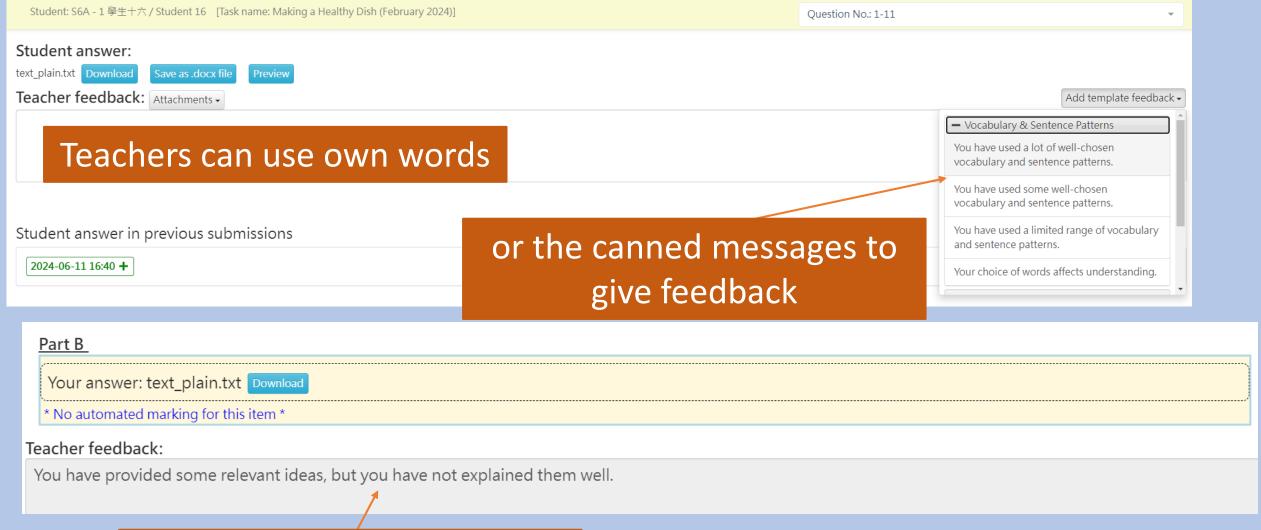
E2W003M Making a Healthy Dish (February 2024)

Students need to include the following in his/her recipe:

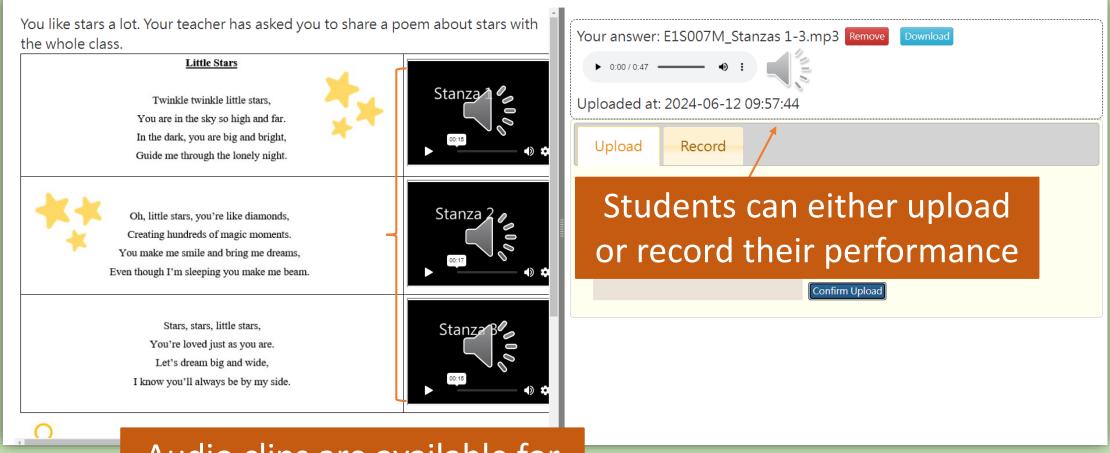
- A. Content
- i. The name of the dish
- ii. Ingredients and steps to make the dish
- iii. Why the dish is healthy
- B. Language
- i. Use imperatives to describe the steps
- ii. Use appropriate action verbs to describe the steps of making the dish
- iii. Use appropriate quantifiers to describe the amount of the ingredients

mplate feedback 🕶

Back

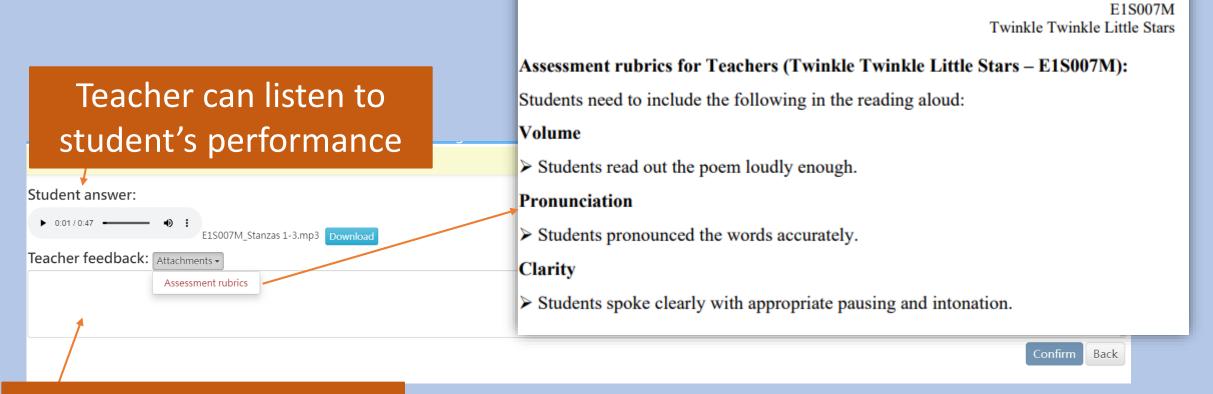


Student's interface (Speaking)



Audio clips are available for students' reference

Teacher's interface (Speaking)



Teacher can use canned messages or own words to give feedback