SAMPLE ASSESSMENT OUTLINE

FOOD SCIENCE AND TECHNOLOGY
GENERAL YEAR 12
# Sample assessment outline

## Food Science and Technology – General Year 12

### Unit 3 and Unit 4

<table>
<thead>
<tr>
<th>Assessment type</th>
<th>Assessment type weighting</th>
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</table>
| Investigation   | 30%                      | 15%                      | Semester 1 Week 7 | **Task 2:** Functional properties of food  
Investigate, through practical food processing, the functional properties that determine the performance of food, such as caramelisation, crystallisation, emulsification, and relate application to recipes and menu planning. |
|                 |                          | 15%                      | Semester 2 Week 4 | **Task 6:** Dietary planning  
Investigate the nutritional needs of a selected demographic group; use dietary planning strategies, modification and fortification of foods to devise food products relevant for the demographic group. |
| Production      | 40%                      | 10%                      | Semester 1 Week 11 | **Task 3:** Meals for health  
Devise food products and processing techniques to demonstrate how to overcome the effects of over-consumption of nutrients, specifically related to obesity, cardiovascular disease and Type 2 diabetes. |
|                 |                          | 10%                      | Semester 1 Week 16 | **Task 5:** Heat and eat meals  
Use the technology process to produce a food product that demonstrates wet and dry processing techniques based on a product proposal. |
|                 |                          | 10%                      | Semester 2 Week 7 | **Task 7:** Food processing techniques  
Implement food processing techniques that can be used to control the performance of food and guide in devising food products for specific purposes. |
|                 |                          | 10%                      | Semester 2 Week 11 | **Task 8:** Food preservation  
Implement a variety of processing systems to preserve food, noting the causes of food spoilage and contamination; process food using the principles of food preservation. |
| Response        | 15%                      | 5%                       | Semester 1 Week 3 | **Task 1:** Test – Nutrition for health  
An in-class test on food sources and the role of micronutrients, such as fat-soluble vitamins, water-soluble vitamins and minerals for health; and the effects of under-consumption of nutrients on health, considering anaemia, osteoporosis, malnutrition and constipation. |
|                 |                          | 10%                      | Semester 2 Week 13 | **Task 9:** Test – Laws and regulatory codes  
An in-class test based on the regulation of food safety in Australia, including the principles of the HACCP system. |
| Externally set task | 15%                  | 15%                      | Semester 1 Week 14 | **Task 4:** Externally set task  
A task set by the SCSA based on the following content from Unit 3 – <teacher to insert information provided by the Authority>. |

**Total** 100%