**Sample Assessment Outline**

Food Science and Technology

ATAR Year 11

**Copyright**

© School Curriculum and Standards Authority, 2014

This document – apart from any third party copyright material contained in it – may be freely copied, or communicated on an intranet, for non-commercial purposes in educational institutions, provided that the School Curriculum and Standards Authority is acknowledged as the copyright owner, and that the Authority’s moral rights are not infringed.

Copying or communication for any other purpose can be done only within the terms of the *Copyright Act 1968* or with prior written permission of the School Curriculum and Standards Authority. Copying or communication of any third party copyright material can be done only within the terms of the *Copyright Act 1968* or with permission of the copyright owners.

Any content in this document that has been derived from the Australian Curriculum may be used under the terms of the [Creative Commons Attribution-NonCommercial 3.0 Australia licence](http://creativecommons.org/licenses/by-nc/3.0/au/)

**Disclaimer**

Any resources such as texts, websites and so on that may be referred to in this document are provided as examples of resources that teachers can use to support their learning programs. Their inclusion does not imply that they are mandatory or that they are the only resources relevant to the course.

# Sample assessment outline

# Food Science and Technology – ATAR Year 11

## Unit 1 and Unit 2

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessment  type** | **Assessment type weighting** | **Assessment**  **task**  **weighting** | **Due date** | **Assessment task** |
| Investigation | 30% | 10% | Semester 1  Week 12 | **Task 3:** Nutrition and health  Societal influences on food choices may result in the under-consumption and over-consumption of nutrients, which often lead to lifelong, detrimental effects on individual health. Investigate how to interpret and adapt recipes and select food to improve individual food consumption. |
| 10% | Semester 2  Week 2 | Task 5: Adding value to food commodities  The concept of adding value to food, at all points in the food supply chain, can be achieved by changes to nutritional content, additional processing, improved presentation and service, and packaging. |
| 10% | Semester 2  Week 13 | Task 8: Who chooses the food?  Who chooses the food consumed by individuals, families and communities? Investigate influences of lifestyle, market demands and the impact of new technologies on food choices. |
| Production  analysis | 20% | 10% | Semester 1  Week 10 | Task 2: Processing techniques  Propose and design a food product to meet the specifications required by consumers in the market place. Analyse the processing techniques involved, the mix of sensory properties, and aspects of meal planning for specified dietary requirements. |
| 10% | Semester 2  Week 11 | Task 7: Gift basket  Use the technology process to produce preserved food products for convenience and reduce waste during abundant supply of food. Analyse the preservation principles involved and influences in the selection of the products that make up the basket. |
| Response | 20% | 10% | Semester 1  Week 4 | **Task 1:** Test **–** Food commodities and nutrients  The variety of food commodities that are sources of macronutrients and micronutrients required for health, and how they are processed to convert raw commodities into safe, quality food products. |
| 10% | Semester 2  Week 9 | Task 6: Test – Food spoilage and contamination, and food preservation  Environmental factors, enzymatic activity and microbial contamination of food are major causes of food spoilage and contamination. Implement principles of food preservation to extend shelf life of food. |
| Examination | 30% | 10% | Examination  week | Task 4: Semester 1 examination  2.5 hours using a modified examination design brief from the ATAR Year 12 syllabus; Section One: 10 multiple-choice questions (15%); Section Two: four questions (55%); and Section Three: two questions from a choice of three (30%). |
| 20% | Examination  week | Task 9: Semester 2 examination 3 hours using the examination design brief from the ATAR Year 12 syllabus; Section One: 15 multiple-choice questions (15%); Section Two: six questions from a choice of eight (55%); and Section Three: two questions from a choice of three (30%). |
| Total | 100% | 100% |  |  |