

School administrators, Heads of Learning Area – Technologies and teachers of Food Science and Technology ATAR Year 12 are requested to note for 2024 the following minor syllabus changes. The syllabus is labelled as 'For teaching from 2024'.

Food Science and Technology | ATAR Year 12 | Summary of minor syllabus changes for 2024

The content identified by ~~strikethrough~~ has been deleted from the syllabus and the content identified in *italics* has been revised in the syllabus for teaching from 2024.

Unit 3

Properties of food

- the effect of preservation ~~methods~~ *processes* on food
 - sensory properties
 - physical properties
 - chemical properties

Nutrition

- food sources and impact of micronutrient intake on health
 - fat-soluble vitamins – A, D, E and K
 - water-soluble vitamins – B2 (riboflavin), B9 (folate), B12 (cobalamin) and C (*ascorbic acid*)
 - minerals – calcium, iron, sodium and potassium

Laws and regulatory codes

- apply the principles of the *Hazard Analysis Critical Control Point (HACCP) management system* to manage food safety
 - conduct a hazard analysis
 - identify critical control points
 - establish critical limits for each critical control point
 - establish critical control point monitoring requirements
 - establish corrective actions
 - verify procedures
 - establish record keeping procedures

Laws and regulatory codes

- ~~*Occupational Safety and Health Act 1984*~~ *Work Health and Safety Act 2020* and the consequences of unsafe work environments and practices for employers and employees
 - economic
 - social

Unit 4

Food issues

- ~~environmental influences on~~ *factors affecting* the sustainability of food production in Australia
 - farming practices
 - climate changes
 - water availability
 - land degradation