



Government of **Western Australia**  
School Curriculum and Standards Authority

# **FOOD SCIENCE AND TECHNOLOGY**

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ATAR course

**Year 12 syllabus – What’s changing: General capabilities**

**For teaching in 2027**

## **Acknowledgement of Country**

Kaya. The School Curriculum and Standards Authority (the Authority) acknowledges that our offices are on Whadjuk Noongar boodjar and that we deliver our services on the country of many traditional custodians and language groups throughout Western Australia. The Authority acknowledges the traditional custodians throughout Western Australia and their continuing connection to land, waters and community. We offer our respect to Elders past and present.

## **Background**

As part of the Western Australian Certificate of Education (WACE) Refreshment to investigate the assessment and reporting of the general capabilities on the Western Australian Statement of Student Achievement (WASSA), the Authority has updated the statements about the general capabilities in each syllabus.

The Authority has mapped the general capabilities through the unit content and assessment types for each of the WACE courses. Students will have the opportunity to develop the general capabilities identified in the course through the teaching, learning and assessment programs. These general capabilities will be reflected on the WASSA.

## **Important information**

### **WACE Refreshment: Investigating the assessment and reporting of the general capabilities on the Western Australian Statement of Student Achievement (WASSA)**

This document contains information that will be included in the syllabus effective from 1 January 2027.

Users of the syllabus are responsible for checking its currency.

Syllabuses are formally reviewed by the Authority on a cyclical basis, typically every five years.

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## Representation of the general capabilities

The general capabilities encompass the knowledge, skills, behaviours and dispositions that will support students to live and work successfully now and into the future. Teachers should find opportunities to incorporate the following capabilities into the teaching and learning program for the Food Science and Technology ATAR course. The general capabilities are not assessed unless they are identified within the specified unit content.

### Critical and creative thinking

Students develop critical and creative thinking in the course through the application of the design process. They learn to identify and appreciate different perspectives and ideas, consider alternatives to process food and critically evaluate evidence to determine the best option in critical and creative ways. This process respects societal influences on food choices, such as lifestyle, peer group, advertising, marketing, culture and tradition. Students investigate ways to devise food products, modify and fortify foods by altering their nutrient content, adapt recipes for different lifestyles and apply preparation and processing techniques for time, resource and economic management. Factors that influence food choices encourage creative thinking and innovative solutions; these can include location, income, supply and demand pressures, environmental issues and ethical issues such as animal welfare, fair trade, resource use and country of origin. Students apply, adapt and reflect on the processes they use to put their ideas into action. They evaluate the design process and the new, innovative food products produced, and critically review selected procedures.

### Ethical understanding

Students develop ethical understanding as they explore ethical concepts related to food as a commodity and for nutritional wellbeing, food supply issues, and laws and regulations. They examine rights and responsibilities and ethical norms to treat food and food systems with respect. They acknowledge influences on the health of individuals and communities, including social and cultural traditions, beliefs and values, economic circumstance and lifestyle. Students develop an understanding of how reasoning can assist in making ethical judgements and recognise various perspectives to work and communicate with integrity, compassion and respect, to acknowledge diversity and reflect on ethical principles of food innovation and marketing. They develop informed understandings of different ethical frameworks and reflect on potential outcomes in relation to the handling of food products and the application of appropriate processing techniques and systems.

### Personal and social capability

To foster personal and social capability, students are encouraged to apply self-management strategies to set goals, regulate their emotions and build on their own strengths and abilities when working individually or in teams to complete complex food-related tasks. Students learn to work with time and resource constraints, make decisions through communication and management skills, instigate negotiation, review processes and enhance leadership. These skills encourage and promote personal and social resilience and encourage effective relationships. Students appreciate the variety of ways to demonstrate effective leadership, work collaboratively, apply project management skills and prompt reflective practices.

## Addressing the other general capabilities

Although the following general capabilities have not been identified as a focus in the Food Science and Technology ATAR Year 12 syllabus, teachers may find opportunities to incorporate these capabilities into the teaching and learning program.

- Digital literacy
- Intercultural understanding
- Literacy
- Numeracy

Such opportunities may occur through the application of different contexts, pedagogical practices and/or assessment strategies that relate to the syllabus as part of the teaching and learning program.

## Summary representation of the general capabilities in the Food Science and Technology ATAR course

A representation of the general capabilities for the two years is summarised in the table below.

Year	Course	Course type	General capabilities						
			CCT	DL	EU	IU	L	N	PSC
Year 11	Food Science and Technology (AEFST, A1FST, A2FST)	ATAR	✓		✓				✓
Year 12	Food Science and Technology (ATFST)	ATAR	✓		✓				✓

### Key

CCT: Critical and creative thinking, DL: Digital literacy, EU: Ethical understanding, IU: Intercultural understanding, L: Literacy, N: Numeracy, PSC: Personal and social capability