



SAMPLE ASSESSMENT OUTLINE

FOOD SCIENCE AND TECHNOLOGY
GENERAL YEAR 12

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Sample assessment outline

Food Science and Technology – General Year 12

Unit 3 and Unit 4

Assessment type	Assessment type weighting	Assessment task weighting	Due date	Assessment task
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%	100%		