

Advice for candidates

- Structure your responses by separating parts of questions, starting on a new line and using dot points. Label parts of questions clearly.
- Use the terminology of the syllabus.
- Include additional information to support your statements.
- Do not rewrite the questions as introductions to your responses.
- Read the questions thoroughly to ensure you are responding to what has been asked.

Advice for teachers

- Practise responding to examination questions with particular attention to the verbs that inform the questions.
- Use the terminology of the course frequently when teaching the syllabus.
- Explain how to use the mark allocation to decide the response requirements of a question.

Comments on specific sections and questions

Section One: Multiple-choice (15 Marks)

All candidates attempted all questions. Questions 5 and 9 were the easiest and Questions 6 and 7 were the most difficult. Marks ranged between three and 14.

Section Two: Short answer (68 Marks)

The majority of candidates attempted all questions. Candidates were able to identify types of carbohydrate and fats, but it was clear that they had not read part (b) correctly. Generally, the concept of recipe adaptation is not well understood. Candidates confused the roles of local authorities with Food Standards Australia and New Zealand. In addition, candidates confused the health complications with the symptoms of diabetes.

Section Three: Extended answer (40 Marks)

Candidates must confine their extended response to include only the information required to answer the question. Additional information does not attract marks. Lengthy introductions, repetition and question rewrites are unnecessary.