

School administrators, Heads of Learning Area – Technologies and teachers of Food Science and Technology ATAR Year 11 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 11 | Summary of minor syllabus changes for 2024

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

#### Unit 1

##### Nutrition

- food sources and role of micronutrients in the body
  - fat-soluble vitamins – A and D
  - water-soluble vitamins – B1 (thiamine), B2 (riboflavin), B3 (niacin) and C (*ascorbic acid*)
  - minerals – calcium, iron and sodium

##### Laws and regulatory codes

- *Australia New Zealand Food Standards Code* for food labelling requirements
  - nutrition information panel
  - percentage labelling
  - ~~name or description of the food~~ *identification*
  - ~~food recall information~~
  - information for ~~allergy sufferers~~ *food allergies or intolerances*
  - date marking
  - ~~ingredients~~ *ingredient list*
  - *labels must tell the truth*
  - *food additives*
  - ~~country of origin~~
  - ~~barcode~~
  - ~~weights and measures~~
  - *directions for use and storage information*
  - ~~mandatory warnings and information~~
  - ~~genetically modified content~~
  - *legibility requirements*
  - country of origin
  - *nutrition and health claims*

##### Laws and regulatory codes

- purpose of the ~~Occupational Safety and Health Act 1984~~ *Work Health and Safety Act 2020*

#### Unit 2

##### Food products and processing systems

- food processing techniques used to control the performance of food
  - ~~application of heat~~ *temperature – heat, cold*
  - ~~application of cold~~
  - exposure to air
  - *pH level*
  - addition of ~~acid~~ *chemicals – salt, sugar*

- ~~addition of alkali~~
- *removal of moisture*
- manipulation

#### Laws and regulatory codes

- principles of the *Hazard Analysis Critical Control Point (HACCP) management system*
  - 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 rights and responsibilities of employers and employees in food environments