



SAMPLE ASSESSMENT OUTLINE

**FOOD SCIENCE AND TECHNOLOGY
PRELIMINARY UNIT 3 AND UNIT 4**

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Sample assessment outline

Food Science and Technology – Preliminary

Unit 3 – Food for family

Assessment task	Notional due date	Unit outcome: Recognise the nature and operation of simple food-related systems	Unit outcome: Plan and create ideas and prepare family meals	Unit outcome: Produce food products, services or systems	Unit outcome: Apply operational procedures and practical skills to safely meet defined standards	Unit outcome: Apply self-management and communication skills in food-related environments	Unit outcome: Recognise that beliefs and values of consumers impact on food-related technologies
Task 1: Nutritious meals Follow recipe instructions to plan and prepare simple nutritious meals. Consider the nutrient content of the meals for good health and modify recipes for improved nutrient value and portion control. Interpret terminology used in recipes.	Semester 1 Week 4		✓				
Task 2: Two-course meal Use cooking appliances confidently, including gas ignition to produce a two-course meal. Consider simple food presentation techniques. Implement safe kitchen practices and systems to organise work areas, handle raw ingredients and implement clean-up procedures.	Semester 1 Week 7	✓		✓			
Task 3: Food for the family Investigate factors influencing food choices for family meals, such as cost, season and dietary needs. Modify recipes to extend quantities suitable for family size. Complete a food order of the necessary ingredients for a family meal.	Semester 1 Week 11		✓				✓
Task 4: Invite the family Develop food service and operational systems, including food safety principles to prepare a meal for a combined family function. Apply self-management, organisational and interpersonal skills, and work cooperatively to prepare for the special occasion.	Semester 1 Week 14			✓	✓	✓	

SAMPLE PLANNING CHECKLIST Food Science and Technology Preliminary Unit 3 (✓ = Unit content covered)	Task 1 Nutritious meals	Task 2 Two-course meal	Task 3 Food for the family	Task 4 Invite the family
Nature of food				
Food as a commodity				
availability and variety of raw food in the local market *				
Properties of food				
physical properties of food *				
Nutrition				
nutrients required for good health	✓			
role of water for good health	✓			
nutritional information on food packages	✓			
nutritional intake	✓			
Processing food				
Food products and processing systems				
kitchen practices		✓		
interpret cooking terminology used in recipes	✓			
modify/adapt recipes	✓		✓	
simple family meals	✓	✓	✓	✓
selection of suitable preparation equipment for different tasks		✓	✓	
use of cooking appliances		✓		
simple food presentation skills		✓		
organisational/interpersonal skills				✓
Food in society				
Food issues				
factors influencing food choices for family meals			✓	
experiencing new foods			✓	
Hygiene and safety				
personal hygiene practices				✓
personal safety		✓		
food safety				✓

* Content engaged with, but not a direct focus of the task

Sample assessment outline

Food Science and Technology – Preliminary

Unit 4 – Food to share

Assessment task	Notional due date	Unit outcome: Identify the properties of foods and related equipment used to meet needs	Unit outcome: Devise and generate ideas and prepare production proposals	Unit outcome: Organise, implement and manage production processes in food-related environments	Unit outcome: Produce food products, services or systems	Unit outcome: Evaluate plans and results	Unit outcome: Apply self-management and communication skills in food-related environments
Task 5: Local food Investigate the availability and variety of foods in the local market. Consider raw and processed food for their sensory properties. Implement effective kitchen and personal hygiene practices to prepare and produce food products made from local ingredients.	Semester 2 Week 3	✓				✓	
Task 6: Food for the fete Based on a food selection model, select food suitable to produce and sell at the school fete. Work in teams and implement an assembly line for food production.	Semester 2 Week 9			✓	✓		
Task 7: Celebration - planning Generate ideas for a class celebration. Plan suitable menus with food orders, table setting and time management considerations. Allocate tasks, group and individual roles and responsibilities. Identify possible food safety issues to consider.	Semester 2 Week 13		✓				
Task 8: Celebration – production and service Review the coordination of processing tasks and service for the celebration meal. Include how self-management, communication and leadership skills contributed to the process. Evaluate the planning process and the food served.	Semester 2 Week 16					✓	✓

SAMPLE PLANNING CHECKLIST Food Science and Technology Preliminary Unit 4 (✓ = Unit content covered)	Task 5 Local food	Task 6 Food for the fete	Task 7 Celebration – planning	Task 8 Celebration – production and service
Nature of food				
Food as a commodity				
availability and variety of food in the local market	✓			
classification of food	✓			
Properties of food				
sensory properties of food	✓			
physical properties of food	✓			
Nutrition				
importance of a balanced diet and the consumption of a variety of food for health		✓		
nutritional intake		✓		
food selection model/s		✓		
Processing food				
Food products and processing systems				
kitchen practices	✓			
modify/adapt recipes		✓	✓	
food to share		✓	✓	✓
time management skills			✓	✓
selection and use of suitable equipment/appliances			✓	✓
simple food presentation skills		✓	✓	✓
organisational/interpersonal skills			✓	✓
Food in society				
Food issues				
factors influencing food choices when planning food to share *				
Hygiene and safety				
personal hygiene practices	✓			✓
personal safety		✓		✓
food safety		✓	✓	✓

* Content engaged with, but not a direct focus of the task