



## SAMPLE ASSESSMENT OUTLINE

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FOOD SCIENCE AND TECHNOLOGY  
ATAR YEAR 11

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## Sample assessment outline

## Food Science and Technology – ATAR Year 11

## Unit 1 and Unit 2

Assessment type	Assessment type weighting	Assessment task weighting	Due date	Assessment task
Investigation	30%	10%	Semester 1 Week 12	<b>Task 3:</b> Nutrition and health Societal influences on food choices may result in the under-consumption and over-consumption of nutrients, which often lead to lifelong, detrimental effects on individual health. Investigate how to interpret and adapt recipes and select food to improve individual food consumption.
		10%	Semester 2 Week 2	<b>Task 5:</b> Adding value to food commodities The concept of adding value to food, at all points in the food supply chain, can be achieved by changes to nutritional content, additional processing, improved presentation and service, and packaging.
		10%	Semester 2 Week 13	<b>Task 8:</b> Who chooses the food? Who chooses the food consumed by individuals, families and communities? Investigate influences of lifestyle, market demands and the impact of new technologies on food choices.
Production analysis	20%	10%	Semester 1 Week 10	<b>Task 2:</b> Processing techniques Propose and design a food product to meet the specifications required by consumers in the market place. Analyse the processing techniques involved, the mix of sensory properties, and aspects of meal planning for specified dietary requirements.
		10%	Semester 2 Week 11	<b>Task 7:</b> Gift basket Use the technology process to produce preserved food products for convenience and reduce waste during abundant supply of food. Analyse the preservation principles involved and influences in the selection of the products that make up the basket.
Response	20%	10%	Semester 1 Week 4	<b>Task 1:</b> Test – Food commodities and nutrients The variety of food commodities that are sources of macronutrients and micronutrients required for health, and how they are processed to convert raw commodities into safe, quality food products.
		10%	Semester 2 Week 9	<b>Task 6:</b> Test – Food spoilage and contamination, and food preservation Environmental factors, enzymatic activity and microbial contamination of food are major causes of food spoilage and contamination. Implement principles of food preservation to extend shelf life of food.
Examination	30%	10%	Examination week	<b>Task 4:</b> Semester 1 examination 2.5 hours using a modified examination design brief from the ATAR Year 12 syllabus; Section One: 10 multiple-choice questions (15%); Section Two: four questions (55%); and Section Three: two questions from a choice of three (30%).
		20%	Examination week	<b>Task 9:</b> Semester 2 examination 3 hours using the examination design brief from the ATAR Year 12 syllabus; Section One: 15 multiple-choice questions (15%); Section Two: six questions from a choice of eight (55%); and Section Three: two questions from a choice of three (30%).
<b>Total</b>	<b>100%</b>	<b>100%</b>		