



SAMPLE ASSESSMENT OUTLINE

FOOD SCIENCE AND TECHNOLOGY
ATAR YEAR 12

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Sample assessment outline

Food Science and Technology – ATAR Year 12

Unit 3 and Unit 4

Assessment type	Assessment type weighting	Assessment task weighting	Due date	Assessment task
Investigation	25%	15%	Semester 1 Week 9	Task 2: Properties of food Investigate the influences on the properties of food, including the effect of preservation methods; factors impacting on food, such as processing techniques, additives, equipment and storage; the Australian New Zealand Food Standards Code for the use of additives in food and for product recall. An in-class validation process will be conducted.
		10%	Semester 2 Week 2	Task 5: Food promotion Investigate marketing mix strategies and analyse how these strategies are used to promote food products and influence consumer choice. Consider consumer concerns related to food promotion and the implication of advertising and marketing to children. An in-class validation process will be conducted.
Production analysis	15%	5%	Semester 1 Week 14	Task 3: Production analysis Use the technology process to develop a product proposal to include at least two functional properties of food and consider: recipe adaptation for nutrient content, portion control and cost, consumer profile and product purpose. Produce the product and complete an analysis for compliance with the proposal, sensory properties, effectiveness of the processing techniques used and purpose of the functional properties selected.
		10%	Semester 2 Week 12	Task 7: New product proposal Use the technology process to produce a new food product considering consumer profile, product purpose and product specifications. Conduct simple surveys and develop a new product proposal that responds to a consumer need, adapts recipes and is packaged for presentation. Complete an analysis of the process and the final food product.
Response	20%	10%	Semester 1 Week 7	Task 1: Test – Nutrition An in-class test on macronutrients, micronutrients, diet-related health, and health and wellbeing; includes multiple-choice questions, short-answer responses and an essay.
		10%	Semester 2 Week 6	Task 6: Test – Sustainable food production An in-class essay on environmental issues that impact on sustainable production of food commodities, the use of biotechnology in food systems, and the process and benefits of genetic modification in food production.
Examination	40%	20%	Examination week	Task 4: Semester 1 examination – three hours, using the examination design brief from the ATAR Year 12 syllabus; Section One: 15 multiple-choice questions (15%); Section Two: six short-answer questions (55%); and Section Three: two questions from a choice of three (30%).
		20%	Examination week	Task 8: Semester 2 examination – three 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%).
Total	100%	100%		