



SAMPLE ASSESSMENT OUTLINE

FOOD SCIENCE AND TECHNOLOGY

ATAR YEAR 12

Acknowledgement of Country

Kaya. The School Curriculum and Standards Authority (the Authority) acknowledges that our offices are on Whadjuk Noongar boodjar and that we deliver our services on the country of many traditional custodians and language groups throughout Western Australia. The Authority acknowledges the traditional custodians throughout Western Australia and their continuing connection to land, waters and community. We offer our respect to Elders past and present.

Copyright

© School Curriculum and Standards Authority, 2023

This document – apart from any third-party copyright material contained in it – may be freely copied, or communicated on an intranet, for non-commercial purposes in educational institutions, provided that the School Curriculum and Standards Authority (the Authority) is acknowledged as the copyright owner, and that the Authority's moral rights are not infringed.

Copying or communication for any other purpose can be done only within the terms of the *Copyright Act 1968* or with prior written permission of the Authority. Copying or communication of any third-party copyright material can be done only within the terms of the *Copyright Act 1968* or with permission of the copyright owners.

Any content in this document that has been derived from the Australian Curriculum may be used under the terms of the [Creative Commons Attribution 4.0 International licence](#).

Disclaimer

Any resources such as texts, websites and so on that may be referred to in this document are provided as examples of resources that teachers can use to support their learning programs. Their inclusion does not imply that they are mandatory or that they are the only resources relevant to the course. Teachers must exercise their professional judgement as to the appropriateness of any they may wish to use.

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 processes; 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.

Assessment type	Assessment type weighting	Assessment task weighting	Due date	Assessment task
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 factors affecting the 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%	Semester 1 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%	Semester 2 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%		