



## SAMPLE ASSESSMENT OUTLINE

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FOOD SCIENCE AND TECHNOLOGY  
GENERAL YEAR 11

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## Sample assessment outline

### Food Science and Technology – General Year 11

#### Unit 1 and Unit 2

| Assessment type | Assessment type weighting | Assessment task weighting | Due date              | Assessment task  |
|-----------------|---------------------------|---------------------------|-----------------------|--|
| Investigation   | 30%                       | 15%                       | Semester 1<br>Week 12 | <b>Task 3:</b> Food choices<br>Investigate factors that influence food choices and recognise that some food choices may compromise good health. Use food selection models to evaluate diets.   |
|                 |                           | 15%                       | Semester 2<br>Week 2  | <b>Task 5:</b> Staple food commodities<br>Investigate the use, nutrition, cost and shelf life of staple food commodities readily available in Australia. Identify factors that affect the supply of staple food, including climate and natural disasters. Consider primary and secondary processes used to convert raw commodities into safe, quality food products. |
| Production      | 60%                       | 20%                       | Semester 1<br>Week 8  | <b>Task 2:</b> Celebrate local foods<br>Examine the variety and availability of local foods; the economic and environmental considerations and issues that arise from purchasing locally and lifestyle choices; produce food using local raw and processed foods.  |
|                 |                           | 10%                       | Semester 1<br>Week 16 | <b>Task 4:</b> A food advertisement<br>Food advertisements often influence adolescent food choices. Produce a simple, healthy food product and use a selection of food styling techniques to develop a food advertisement appealing to the adolescent market.  |
|                 |                           | 10%                       | Semester 2<br>Week 5  | <b>Task 6:</b> The big bake-off<br>Demonstrate the use of staple food commodities and dry processing techniques to produce food products. Evaluate the effect of processing techniques on the sensory and physical properties of the food.   |
|                 |                           | 20%                       | Semester 2<br>Week 13 | <b>Task 8:</b> A healthy food product<br>Devise and produce a healthy food product using staple foods. Package the product and label as required for food and beverage products in Australia. Evaluate the product using the <i>Australian Dietary Guidelines</i> .  |
| Response        | 10%                       | 5%                        | Semester 1<br>Week 3  | <b>Task 1:</b> Test – Preparation practices<br>Workplace regulations for safety and health, safe food handling practices and use of appropriate equipment in day-to-day operations to protect employees and consumers. Application of mise-en-place, precision cutting skills.   |
|                 |                           | 5%                        | Semester 2<br>Week 10 | <b>Task 7:</b> Test – Health issues<br>Use of the <i>Australian Dietary Guidelines</i> to consider health issues that arise from food choices and the need for specialised diets, including nutrition-related health conditions such as coeliac and lactose intolerance.   |
| <b>Total</b>    | <b>100%</b>               | <b>100%</b>               |                       |  |