




Government of **Western Australia**
School Curriculum and Standards Authority

A large, light purple, stylized graphic of a tree or leaf structure, composed of many irregular shapes, occupies the lower half of the page.

FOOD SCIENCE AND TECHNOLOGY

GENERAL COURSE

Marking key for the Externally set task
Sample 2016

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Food Science and Technology

Externally set task – marking key

- 1(a) Select **two (2)** societal influences from the list below and describe how each affects the development of the menu at a school canteen.

Description	Marks
Societal influence 1 and 2	
Detailed and accurate description of a societal influence which correctly aligns to the development of the menu	3
Mostly accurate description of a societal influence with some links to its effect on the development of the menu	2
Limited description of the societal influence with little or no connection to its effect on the development of the menu	1
Total	6
Answer could include, but is not limited to:	
<ul style="list-style-type: none"> • culture: influences may include the type of meal served, for example rice, pasta or potato based; patterns of eating, for example, main meal of the day may be lunch; how food is eaten, for example, fingers, chopsticks or knives and forks. Food habits in Australia are influenced by European and Asian migration and increasingly, acknowledgement of traditional Aboriginal practices. In developing the menu, canteens may choose to reflect the demographic population of the school, such as Asian cultures, and include foods such as Vietnamese chicken pho served with chopsticks. • religion: influences may include fasting or limiting food intake; restrict or disallow certain foods; pork, for example, is not permitted to be consumed by people of the Jewish faith; celebratory feasts and festivals; Christians, for example, celebrate Easter and Christmas with specific foods, such as hot cross buns at Easter. In developing the menu, canteens may choose to implement specific religious practices to reflect the demographic population of the school; for example, the Jewish faith, and choose not to include pork products on the menu. • health promotion campaigns: influences may include 'Go for 2 & 5', 'Heart Foundation Tick' or any other current local or government campaign. For example, the canteen committee may implement principles of the 'Go for 2 & 5' campaign and develop menu items to reflect increased consumption of vegetables and include items such as vegetable lasagne, curries, soups and salads. 	

- (b) Describe how each item could be modified to reduce the over-consumption of specific nutrients in relation to the selected diet-related disease or health condition.

Write your recommendations to the canteen committee.

Description	Marks
Item 1, 2 and 3	
Makes accurate and specific connections between the suggested modification of a menu item and reduction of specific nutrients that are relevant to the selected diet-related disease or health condition	3
Makes a general connection between modifying a menu item and/or nutrient content, that are relevant to the selected diet-related disease or health condition	2
Limited connection between modifying a menu item and/or nutrient content which is not relevant to the selected diet-related disease or health condition	1
Total	9
Answer could include, but is not limited to:	
<ul style="list-style-type: none"> • obesity: modify hot apple pie recipe; remove pastry, sprinkle a crumble mix over the apple, with added spices for flavour to reduce fat and/or carbohydrate content • cardiovascular disease: modify processing technique for hot chips; oven bake potato chips rather than deep fry to reduce fat content • Type 2 diabetes: modify fruit jelly cups with custard; omit jelly, prepare by mixing together fresh fruit and serve with natural yoghurt to reduce carbohydrate/sugar. 	

- (c) Describe **three (3)** ways to adapt the ingredients and/or method for this recipe to make it a healthier choice. Justify each adaptation.

Description	Marks
Adaptation 1, 2 and 3	
Accurately describes a suitable adaptation of the ingredients and/or method and justifies the adaptation with appropriate connections to making healthier choice muffins	3
Describes a suitable adaptation of the ingredients and/or method and broadly justifies the adaptation for making healthier choice muffins	2
Limited description of an adaptation of the ingredients and/or method with little or no justification for making healthier choice muffins	1
Total	9
Answer could include, but is not limited to:	
<ul style="list-style-type: none"> • omit sugar, cocoa and chocolate chips; add fresh herbs to make savoury muffins, reduce sugar content as a healthier choice to reduce sugar intake • replace sour cream with low fat yoghurt to reduce fat content as a healthier choice to reduce the possible risk of cardiovascular disease • portion control; make 12 smaller muffins rather than 6 large muffins, reduce kilojoule intake as a healthier choice to address obesity. 	

2. Identify **two (2)** roles of FSANZ and describe how consumers benefit from each of these roles.

Description	Marks
Role 1 and 2	
Correctly identifies a role of FSANZ and clearly describes, with an appropriate link to food safety, a benefit for consumers	3
Correctly identifies a role of FSANZ and describes, in broad terms the link to food safety, a benefit for consumers	2
Correctly identifies a role of FSANZ with limited or no description of a link to food safety or benefit for consumers	1
Total	6
Answer could include, but is not limited to:	
<ul style="list-style-type: none"> • coordinates national food surveillance through Australia Quarantine Inspection Service: minimise the risk of exotic pests and diseases, such as foot and mouth disease entering Australia, to ensure safe production and supply of food for consumption • coordinates and monitors food product recall: a recall removes food that may pose a health or safety risk from distribution, sale and consumption. Protection of public health and safety; safe food for consumption • conducts research, for example, into new ingredients or genetically modified (GM) foods. Processes for assessing the safety of GM foods in the food chain to ensure that approved GM foods are safe and nutritious as comparable foods already in Australia • develops food industry codes of practice, including use of permitted ingredients, additives, health claims and labelling requirements. Consumers can access ingredient list, nutritive information, country of origin and directions for use and storage from label information to make informed food choices. Food Standards Codes ensure safe supply of food for consumers. 	