**Food Science and Technology | ATAR Year 12 | Summary of minor syllabus changes for 2024**

The content identified by ~~strikethrough~~ has been deleted from the syllabus and the content identified in *italics* has been revised in the syllabus for teaching from 2024.

**Unit 3**

Properties of food

* the effect of preservation ~~methods~~ *processes* on food
  + sensory properties
  + physical properties
  + chemical properties

Nutrition

* food sources and impact of micronutrient intake on health
  + fat-soluble vitamins – A, D, E and K
  + water-soluble vitamins – B2 (riboflavin), B9 (folate), B12 (cobalamin) and C *(ascorbic acid)*
  + minerals – calcium, iron, sodium and potassium

Laws and regulatory codes

* apply the principles of the *Hazard Analysis Critical Control Point (*HACCP*) management* system to manage food safety
  + conduct a hazard analysis
  + identify critical control points
  + establish critical limits for each critical control point
  + establish critical control point monitoring requirements
  + establish corrective actions
  + verify procedures
  + establish record keeping procedures

Laws and regulatory codes

* *~~Occupational Safety and Health Act 1984~~* *Work Health and Safety Act 2020* and the consequences of unsafe work environments and practices for employers and employees
  + economic
  + social

**Unit 4**

Food issues

* ~~environmental influences on~~ *factors affecting* the sustainability of food production in Australia
  + farming practices
  + climate change~~s~~
  + water availability
  + land degradation