**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