JOHN EDMONDSON HIGH SCHOOL
Assessment Notification

Faculty: Home Economics       Course: Food Technology       Year: 12

Assessment Task: Trial exam

Assessment Weighting: 20%       Due: Term 2 Week 9 Date:

Task Type: Hand in Task          In Class Task          Practical Task

Outcomes assessed (NESA)

<table>
<thead>
<tr>
<th>Outcome</th>
<th>Description</th>
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<tbody>
<tr>
<td>H1.1</td>
<td>explains manufacturing processes and technologies used in the production of food products</td>
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<tr>
<td>H1.2</td>
<td>examines the nature and extent of the Australian food industry</td>
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<tr>
<td>H2.1</td>
<td>evaluates the relationship between food, its production, consumption, promotion and health</td>
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<tr>
<td>H3.2</td>
<td>independently investigates contemporary nutrition issues</td>
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<tr>
<td>H4.2</td>
<td>applies principles of food preservation to extend the life of food and maintain safety</td>
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<tr>
<td>H5.1</td>
<td>develops, realises and evaluates solutions to a range of food situations</td>
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Task Description/Overview

The exam will take place in the hall during the examination block (Week 9 and 10)
Timing of exam- 5 minutes reading and 2 hours working time
Section One: 20 multiple choice questions
Section Two: short answer questions
Section Three: 1 structured longer response
Section Four: 1 open longer response

Detailed Assessment Task Description

Topics covered:
The topics that will be covered in this exam include: The Australian Food Industry, Food Manufacture and Contemporary Nutrition Issues.
You should pay particular attention to the following sub-topics:

Australian Food Industry:
•Sectors of the Australian Food Industry
•Aspects of the Australian Food Industry – including an organisation you have studied
•Policy and Legislation, Advisory groups
•Recent developments in the Food Industry
**Food Manufacture:**
- Production and processing of food
  - Raw materials
  - Additives
  - Unit operations
  - Production systems (features, advantages and disadvantages)
  - Quality control and quality assurance
  - Industrial and domestic differences
  - HACCP
- Preservation
  - Reasons for preserving food
  - Food deterioration and spoilage
  - Principles and processes of preservation

**Contemporary Nutrition Issues:**
- Physical and economic effects of nutrition – over, under and diet related disorders
- Nutritional considerations for a group you have studied
- The role of the individual, community, government, the food industry and private organisations in promoting health
- Nutritionally modified foods
- Active non nutrients: identify and explain role in diet
- The role of supplements in the diet
- Lifestyle/culture and social effects on the diet
- Media and ethical issues related to advertising

<table>
<thead>
<tr>
<th>Test/Examination Structure</th>
<th>Marks Available</th>
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</thead>
<tbody>
<tr>
<td><strong>Section Description</strong></td>
<td><strong>Marks Available</strong></td>
</tr>
<tr>
<td>Multiple Choice</td>
<td>20</td>
</tr>
<tr>
<td>Short Answer</td>
<td>50</td>
</tr>
<tr>
<td>One structured longer response</td>
<td>15</td>
</tr>
<tr>
<td>One open longer response</td>
<td>15</td>
</tr>
<tr>
<td><strong>Total Marks for this task</strong></td>
<td><strong>100</strong></td>
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**Satisfactory completion of courses**
A course has been satisfactorily completed, when the student has:
- Followed the course developed/endorsed by the NSW Educational Standards Authority (NESA)
- Applied himself/herself with diligence and sustained effort to the set tasks and experiences provided in the course.
- Achieved some or all of the course outcomes