Faculty: Home Economics  Course: Food Technology  Year: 12

Assessment Task: Trial exam

Assessment Weighting: 20%  Due: Term 3  Week 3  Date:

Task Type: Hand in Task  In Class Task  Practical Task

Outcomes assessed (NESA)

H1.1 explains manufacturing processes and technologies used in the production of food products

H1.2 examines the nature and extent of the Australian food industry

H2.1 evaluates the relationship between food, its production, consumption, promotion and health

H3.2 independently investigates contemporary nutrition issues

H4.2 applies principles of food preservation to extend the life of food and maintain safety

H5.1 develops, realises and evaluates solutions to a range of food situations

H1.3 justifies processes of food product development and manufacture in terms of market, technological and environmental considerations

Task Description/Overview

The exam will take place in the hall during the examination block (Week 3 and 4)
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, Contemporary Nutrition Issues and Food Product Development.
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
  o Raw materials
  o Additives
  o Unit operations: processes that transform raw materials into finished food products
  o Quality control and quality assurance
  o Industrial and domestic differences
  o HACCP, know the steps and what happens in each
• Preservation

Contemporary Nutrition Issues:
• Physical and economic effects of nutrition – over, under and diet related disorders
• Nutritional considerations for a group you have studied and strategies to promote optimum health
• 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

Food Product Development
The 4 P's of Marketing and marketing strategies for launching a new product
Steps in the Food product development process
Macro and Micro influences
Types of FPD: me too, line extension, new to the world
Drivers of FPD: market concerns for health and environment, technological developments, packaging developments

Test/Examination Structure

<table>
<thead>
<tr>
<th>Section Description</th>
<th>Marks Available</th>
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</thead>
<tbody>
<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>
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<tr>
<td>One open longer response</td>
<td>15</td>
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<td></td>
<td>Total Marks for this task 100</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