



JOHN EDMONDSON HIGH SCHOOL

Assessment Notification

Faculty: Home Economics

Course: Food Technology

Year: 11

Assessment Task: Yearly exam

Assessment Weighting: 30% Due: Term 3 Week 9 Date:

Task Type: Hand in Task In Class Task Practical Task

Outcomes assessed (NESA)
P 1.1 identifies and discusses a range of historical and contemporary factors which influence the availability of particular foods P 1.2 accounts for individual and group food selection patterns in terms of physiological, psychological, social and economic factors P 2.1 explains the role of food nutrients in human nutrition P 2.2 identifies and explains the sensory characteristics and functional properties of food P 3.1 assesses the nutrient value of meals/diets for particular individuals and groups P4.1 selects appropriate equipment, applies suitable techniques, and utilises safe and hygienic practices when handling food P4.3 selects foods, plans and prepares meals/diets to achieve optimum nutrition
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
Food availability and Selection: Historical changes to the availability of food, including: global migration of cultural groups, use of foods native to Australia. Factors affecting food selection including physiological, psychological, social, cultural, economic, technological and geographical, Values, beliefs. Staple foods, tariffs, embargoes, media. Investigate current food consumption and expenditure patterns in Australia. Nutrition: Life cycle stages and nutritional needs of each stage, 6 nutrients and their role in health, Metabolism of each nutrient and digestion process of each nutrient, Interrelationship of nutrients - including iron and vitamin C <input type="checkbox"/> iron and fibre <input type="checkbox"/> calcium and phosphorous <input type="checkbox"/> calcium and vitamin D <input type="checkbox"/> calcium and fibre <input type="checkbox"/> calcium and lactose <input type="checkbox"/> folate and vitamin B12 <input type="checkbox"/> sodium and potassium. Describe the process of digestion, absorption and metabolism of food

Food quality: Functional properties of each Macro nutrient(carbohydrates, Proteins and Lipids) including aeration, emulsification, coagulation, gelatinisation, crystallisation etc.
 Food/cooking examples of each functional property.
 Plating of food, sensory qualities and sensory assessment of food,
 Types of sensory tests,
 Food safety and hygiene practices,
 Cookery methods for optimum nutrition.
 Food storage for optimum shelf life,
 Moist heat/Dry heat cooking methods and nutrients affected.

Test/Examination Structure	
Section Description	Marks Available
Multiple Choice	20
Short Answer	40
One structured longer response	25
One open longer response	15
Total Marks for this task	100

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