



JOHN EDMONDSON HIGH SCHOOL

Assessment Notification

Faculty: Home Economics

Course: Food Technology

Year: 12

Assessment Task: Trial exam

Assessment Weighting: 20% Due: Term 3 Week 3 Date: As per examination timetable

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 3 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, Contemporary Nutrition Issues, Food Product Development and Food manufacture.

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 (INGHAMS CHICKEN) impact on environment and society, career opportunities

- Policy and Legislation, Advisory groups - name them and what they do, how they impact an organisation

- Recent developments in the Food Industry

Emerging technologies types
 Local ,state and federal laws including,EHO's, FSANZ, Food Act, HACCP, Competition and consumers Act...

Food Manufacture:

- Production and processing of food

- oRaw materials
- oAdditives
- oUnit operations: processes that transform raw materials into finished food products

Characteristics of equipment (SHED)
 oQuality control and quality assurance
 oHACCP steps

- Preservation - Processes and Principles -outline these and the role in food safety and extending shelf life.

Contemporary Nutrition Issues:

- Nutritional considerations for a group you have studied and strategies to promote optimum health.
- Nutritionally modified foods
- Active non nutrients: identify and explain role in diet
- The role of supplements in the diet
- Media and ethical issues related to advertising -media and ethical issues related to advertising practices on food consumption such as the promotion of 'health' foods and 'fast' foods

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 (Internal and External)
 Types of FPD: me too, line extension, new to the world
 Drivers of FPD: market concerns for health and environment, technological developments, packaging developments, societal changes, consumer demand, profit/increase market shar

| Test/Examination Structure | |
|--|------------------------|
| Section Description | Marks Available |
| Section1. Multiple Choice | 20 |
| Section 2. Short Answer | 40 |
| Section 3.One structured longer response | 25 |
| Section 4. One open longer response | 15 |
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| 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