

ASSESSMENT OUTLINE
YEAR 11 FOOD SCIENCE AND TECHNOLOGY – GENERAL 2022
UNIT 1 AND UNIT 2

Assessment type	Assessment type weighting	Assessment task weighting	When/due date/ start and submission date	Assessment task	Syllabus content
Investigation	30%	15%	Term 2 Week 1-3	Task 3: Food Choices Investigate factors that influence food choices and recognise that some food choices may compromise good health. Use food selection models to evaluate diets.	Food Issues <ul style="list-style-type: none"> • factors that influence food choices Nutrition <ul style="list-style-type: none"> • use of food selection models and guides to evaluate diets. • use of the <i>Australian Dietary Guidelines</i> to evaluate food choices • importance of a balance diet and the consumption of a wide variety of foods for health
		15%	Term 1 Week 5 - Term 2 Week 10	Task 5: Food Processing Investigate the effect of processing techniques on the sensory and physical properties of food including wet and dry processing techniques and microwave cooking. Devise, produce and evaluate food products using staple foods.	Food Products and Processing systems <ul style="list-style-type: none"> • investigate a raw and a processed food product • investigate staple food products Food as a Commodity <ul style="list-style-type: none"> • staple food commodities readily available in Australia • factors affecting the supply of staple food • primary and secondary processes used to convert raw commodities into safe, quality food products Properties of food <ul style="list-style-type: none"> • the effect of processing techniques on the sensory and physical properties of food <ul style="list-style-type: none"> ▪ wet processing techniques ▪ dry processing techniques ▪ microwave cooking



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Production	60%	20%	Term 1 Week 7-9	Task 2: Celebrate Local Foods Examine the variety and availability of local foods; the economic and environmental considerations and issues that arise from purchasing locally and lifestyle choices; produce food using local raw and processed foods.	Food as a Commodity <ul style="list-style-type: none"> classification of food economic and environmental considerations when purchasing locally produced commodities Food Issues <ul style="list-style-type: none"> environmental issues that arise from food and lifestyle choices ethical influences on food choices such as animal welfare, fair trade, resource use and country of origin. Food Products and Processing Systems <ul style="list-style-type: none"> devise food products using raw and processed foods produce food products using raw and processed foods evaluate food products developed from raw and processed foods Properties of Food <ul style="list-style-type: none"> Sensory properties that influence the selection and use of raw and processed food Physical properties that influence the selection and use of raw and processed food
		10%	Term 3 Week 10 Term 4 Week 2	Task 4: A Food Advertisement Food advertisements often influence adolescent food choices. Produce a simple, healthy food product and use a selection of food styling techniques to develop a food advertisement appealing to the adolescent market.	Food Issues <ul style="list-style-type: none"> influences on adolescent food choices Food Products and Processing Systems <ul style="list-style-type: none"> devise food products using staple foods produce food products using staple foods



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Production		15%	Term 3 Week 1-4	Task 6: Small Scale Function Demonstrate the use of staple food commodities and wet and dry processing techniques to produce food products. Evaluate the effect of processing techniques on the sensory and physical properties of the food.	Properties of Food <ul style="list-style-type: none"> Sensory properties that influence the selection and use of staple foods and raw and processed food Physical properties that influence the selection and use of staple foods and raw and processed foods Effect of processing techniques on the sensory and physical properties of food Effect of processing techniques on the sensory and physical properties of food Food Products and Processing Systems <ul style="list-style-type: none"> Devise, produce and evaluate food products using staple foods Devise, produce and evaluate food products using raw and processed foods
		15%	Term 1 Week 9 - 10 Term 3 Week 5-7	Task 8: A healthy Food Product Devise and produce a healthy food product using staple foods. Package the product and label as required for food and beverage products in Australia. Evaluate the product using the <i>Australian Dietary Guidelines</i> .	Nutrition <ul style="list-style-type: none"> food sources and function of nutrients and water in the body food sources and role of macronutrients and water for health nutritional requirements of adolescents use of food selection models and guides to evaluate diets use of the Australian dietary guidelines to evaluate food choices Laws and Regulatory Codes <ul style="list-style-type: none"> Australian food labelling requirements Australian food labelling requirements



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Response	10%	5%	Term 1 Week 1-6	Task 1: Test – Preparation practices Workplace regulations for safety and health, safe food handling practices and use of appropriate equipment in day-to-day operations to protect employees and consumers. Application of mise-en-place, precision cutting skills.	Laws and Regulatory Codes <ul style="list-style-type: none"> workplace regulations for safety and health safe food handling practices regulations for safety and health safe food handling practices Food products and processing systems <ul style="list-style-type: none"> produce food products using raw and processed foods
		5%	Term 1 Week 9-10 Term 3 Week 8,9	Task 7: Test – Health issues Use of the <i>Australian Dietary Guidelines</i> to consider health issues that arise from food choices and the need for specialised diets, including nutrition-related health conditions such as coeliac and lactose intolerance.	Nutrition <ul style="list-style-type: none"> food sources and role of macronutrients and water for health macronutrient requirements depending on age and lifestyle nutrition related health conditions and the need for specialised diets reasons for vegetarian or vegan diets use of food selection models and guides to evaluate diets Food issues <ul style="list-style-type: none"> health issues that arise from food choices
Total	100%	100%			

PLEASE NOTE: ASSESSMENT DATES MAY CHANGE DUE TO SCHOOL COMMITMENTS AND CHANGES TO THE SCHOOL CALENDAR