



ASSESSMENT OUTLINE
FOOD SCIENCE & TECHNOLOGY – GENERAL YEAR 12 : 2022
UNIT 3 AND UNIT 4



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 10	Task 2: Functional properties of food Investigate, through practical food processing, the functional properties that determine the performance of food, such as caramelisation, crystallisation, emulsification, and relate application to recipes and menu planning.	Properties of food <ul style="list-style-type: none"> functional properties that determine the performance of food Food products and processing systems <ul style="list-style-type: none"> devise food products
		15%	Term 3 Week 2	Task 6: Dietary planning Investigate the nutritional needs of a selected demographic group; use dietary planning strategies, modification and fortification of foods to devise food products relevant for the demographic group.	Nutrition <ul style="list-style-type: none"> dietary planning the nutritional needs of demographic groups, such as adolescents and adults modification and fortification of foods by altering nutrient content Food as a commodity <ul style="list-style-type: none"> the concept of value-adding to food Food products and processing systems <ul style="list-style-type: none"> devise food products
Production	40%	10%	Term 1 Week 8	Task 3: Meals for health Devise food products and processing techniques to demonstrate how to overcome the effects of over-consumption of nutrients, specifically related to obesity, cardiovascular disease and Type 2 diabetes.	Nutrition <ul style="list-style-type: none"> effects of over-consumption of nutrients on health Food Products & Processing Systems <ul style="list-style-type: none"> devise food products

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Production		20%	Term 1 Week 10	Task 5: Heat and eat meals Use the technology process to produce a food product that demonstrates wet and dry processing techniques based on a product proposal.	Food Products & Processing Systems <ul style="list-style-type: none"> devise food products the technology process to produce a food product that demonstrates a wet processing technique and a dry processing technique based on a product proposal evaluate the food product investigate wet processing techniques and dry processing techniques
		10%	Term 3 Week 5	Task 8: Food preservation Implement a variety of processing systems to preserve food, noting the causes of food spoilage and contamination; process food using the principles of food preservation.	Properties of Food <ul style="list-style-type: none"> reasons for preserving food causes of food spoilage and contamination principles of food preservation Food Products & Processing Systems <ul style="list-style-type: none"> the technology process to produce a preserved food product based on a product proposal food processing techniques are used to control the performance of food evaluate the preserved food product

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Response	15%	5%	Term 1 Week 6	Task 1: Test – Nutrition for health An in-class test on food sources and the role of micronutrients, such as fat-soluble vitamins, water-soluble vitamins and minerals for health; and the effects of under-consumption of nutrients on health, considering anaemia, osteoporosis, malnutrition and constipation.	Nutrition <ul style="list-style-type: none"> • food sources and role of micronutrients for health • effects of under-consumption of nutrients on health
		10%	Term 3 Week 8	Task 7: Test – Laws and regulatory codes An in-class test based on the regulation of food safety in Australia, including the principles of the HACCP system.	Laws & Regulatory Codes <ul style="list-style-type: none"> • role of <i>Food Standards Australia New Zealand (FSANZ)</i> • <i>Australia New Zealand Food Standards Code</i> for food labelling requirements • categories of food exempt from food labelling laws • objectives of <i>Food Act 2008 (WA)</i> • purpose of the <i>Occupational Safety and Health Act 1984</i> Laws and regulatory codes <ul style="list-style-type: none"> • principles of the HACCP system • regulation of food safety in Australia • <i>Occupational Safety and Health Act 1984</i> and the rights and responsibilities of employers and employees in food environments

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Externally Set Task	15%	15%	Semester 1 Week 14	<p>Task 4: Externally set task</p> <p>A task set by the SCSA based on the following content from Unit 3 & 4 –Functional properties of food such as caramelisation and crystallisation. Investigate wet processing techniques and dry processing techniques such as suitable commodities, effect on nutrition, heat transfer, sensory properties and cost of ingredients and energy.</p> <p>Utilise the technology process investigate, devise and produce a food product that demonstrates a wet and dry processing technique based on a product proposal.</p> <p>Evaluate the product in terms of the selection of equipment and resources.</p>	<p>Properties of food</p> <ul style="list-style-type: none"> • functional properties that determine the performance of food <ul style="list-style-type: none"> ▪ caramelisation ▪ crystallisation <p>Food products and processing systems</p> <ul style="list-style-type: none"> • investigate wet processing techniques and dry processing techniques • the technology process to produce a food product that demonstrates a wet processing technique and a dry processing technique based on a product proposal • evaluate the food product
Total	100%	100%			

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