**Sample Assessment Outline**

Food Science and Technology

General Year 12

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# Sample assessment outline

# Food Science and Technology – General Year 12

## Unit 3 and Unit 4

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessment  type** | **Assessment type  weighting** | **Assessment**  **task**  **weighting** | **Due date** | **Assessment task** |
| Investigation | 30% | 15% | Semester 1  Week 7 | **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. |
| 15% | Semester 2  Week 4 | **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. |
| Production | 40% | 10% | Semester 1  Week 11 | **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. |
| 10% | Semester 1  Week 16 | **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. |
| 10% | Semester 2  Week 7 | **Task 7:** Food processing techniques  Implement food processing techniques that can be used to control the performance of food and guide in devising food products for specific purposes. |
| 10% | Semester 2  Week 11 | **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. |
| Response | 15% | 5% | Semester 1  Week 3 | **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. |
| 10% | Semester 2  Week 13 | **Task 9:** 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. |
| Externally  set task | 15% | 15% | Semester 1  Week 14 | **Task 4:** Externally set task  A task set by the SCSA based on the following content from Unit 3 – <teacher to insert information provided by the Authority>. |
| **Total** | **100%** | **100%** |  |  |