**Sample Assessment Outline**

Food Science and Technology

General Year 11

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# Sample assessment outline

# Food Science and Technology – General Year 11

## Unit 1 and Unit 2

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessment type** | **Assessment type weighting**  | **Assessment** **task weighting** | **Due date** | **Assessment task** |
| Investigation | 30% | 15% | Semester 1Week 12 | **Task 3:** Food choicesInvestigate factors that influence food choices and recognise that some food choices may compromise good health. Use food selection models to evaluate diets. |
| 15% | Semester 2Week 2 | **Task 5:** Staple food commoditiesInvestigate the use, nutrition, cost and shelf life of staple food commodities readily available in Australia. Identify factors that affect the supply of staple food, including climate and natural disasters. Consider primary and secondary processes used to convert raw commodities into safe, quality food products. |
| Production | 60% | 20% | Semester 1Week 8 | **Task 2:** Celebrate local foodsExamine 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. |
| 10% | Semester 1Week 16 | **Task 4:** A food advertisementFood 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. |
| 10% | Semester 2Week 5 | **Task 6:** The big bake-offDemonstrate the use of staple food commodities and dry processing techniques to produce food products. Evaluate the effect of processing techniques on the sensory and physical properties of the food. |
| 20% | Semester 2Week 13 | **Task 8:** A healthy food productDevise 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 *Australian Dietary Guidelines*. |
| Response | 10% | 5% | Semester 1Week 3 | **Task 1:** Test – Preparation practicesWorkplace 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. |
| 5% | Semester 2Week 10 | **Task 7:** Test – Health issuesUse of the *Australian Dietary Guidelines* 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. |
| **Total** | **100%** | **100%** |  |