# Rossmoyne SHS - assessment outline 2017

# Food Science and Technology – ATAR Year 11

## Unit 1 and Unit 2

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| **Assessment  type** | **Assessment type weighting** | **Assessment**  **task**  **weighting** | **Due date** | **Assessment task** |
| Investigation | 30% | 10% | Semester 1  Week 12 | **Task 3:** Nutrition and health  Societal influences on food choices may result in the under-consumption and over-consumption of nutrients, which often lead to lifelong, detrimental effects on individual health. Investigate how to interpret and adapt recipes and select food to improve individual food consumption. |
| 10% | Semester 2  Week 2 | Task 5: Adding value to food commodities  The concept of adding value to food, at all points in the food supply chain, can be achieved by changes to nutritional content, additional processing, improved presentation and service, and packaging. |
| 10% | Semester 2  Week 13 | Task 8: Who chooses the food?  Who chooses the food consumed by individuals, families and communities? Investigate influences of lifestyle, market demands and the impact of new technologies on food choices. |
| Production  analysis | 20% | 10% | Semester 1  Week 10 | Task 2: Processing techniques  Propose and design a food product to meet the specifications required by consumers in the market place. Analyse the processing techniques involved, the mix of sensory properties, and aspects of meal planning for specified dietary requirements. |
| 10% | Semester 2  Week 11 | Task 7: Gift basket  Use the technology process to produce preserved food products for convenience and reduce waste during abundant supply of food. Analyse the preservation principles involved and influences in the selection of the products that make up the basket. |
| Response | 20% | 10% | Semester 1  Week 4 | **Task 1:** Test **–** Food commodities and nutrients  The variety of food commodities that are sources of macronutrients and micronutrients required for health, and how they are processed to convert raw commodities into safe, quality food products. |
| 10% | Semester 2  Week 9 | Task 6: Test – Food spoilage and contamination, and food preservation  Environmental factors, enzymatic activity and microbial contamination of food are major causes of food spoilage and contamination. Implement principles of food preservation to extend shelf life of food. |
| Examination | 30% | 10% | Examination  week | Task 4: Semester 1 examination  2.5 hours using a modified examination design brief from the ATAR Year 12 syllabus; Section One: 10 multiple-choice questions (15%); Section Two: four questions (55%); and Section Three: two questions from a choice of three (30%). |
| 20% | Examination  week | Task 9: Semester 2 examination 3 hours using the examination design brief from the ATAR Year 12 syllabus; Section One: 15 multiple-choice questions (15%); Section Two: six questions from a choice of eight (55%); and Section Three: two questions from a choice of three (30%). |
| Total | 100% | 100% |  |  |