



Food Technology

STAGE 6 HSC ~ COURSE OUTLINE

Students will develop knowledge and understanding about the production, processing and consumption of food, the nature of food and human nutrition and an appreciation of the importance of food to health and its impact on society. Skills will be developed in researching, analysing and communicating food issues, food preparation, and the design, implementation and evaluation of solutions to food situations.

MAIN TOPICS COVERED:

HSC Course

- The Australian Food Industry (25%)
- Food Manufacture (25%)
- Food Product Development (25%)
- Contemporary Nutrition Issues (25%)



COURSE REQUIREMENTS:

- In order to meet the course requirements students must learn about food availability and selection, food quality, nutrition, the Australian food industry, food manufacture, food product development and contemporary food issues.
- It is a mandatory requirement that students undertake practical activities. Such experiential learning activities are specified in the 'learning to' section of each strand.

SYLLABUS OUTCOMES

- H1.1** explains manufacturing processes and technologies used in the production of food products.
- H1.2** examines the nature and extent of the Australian food industry.
- H1.3** justifies processes of food product development and manufacture in terms of market, technological and environmental considerations.
- H1.4** evaluates the impact of the operation of an organisation within the Australian Food Industry on the individual, society and environment.
- H2.1** evaluates the relationship between food, its production, consumption, promotion and health.
- H3.1** investigates operations of one organisation within the Australian food industry.
- H3.2** independently investigates contemporary nutrition issues.
- H4.1** develops, prepares and presents food using product development processes.
- H4.2** applies principles of food preservation to extend the life of food and maintain safety.
- H5.1** develops, realises and evaluates solutions to a range of food situations.

BOSTES Assessment Information

External examination	Marks	Internal assessment	Weighting
<i>Section I</i> Objective response questions	20	A. Knowledge and understanding of food technology	20
<i>Section II</i> Short-answer questions	50	B. Skills in researching, analysing and communicating food issues	30
<i>Section III</i> Candidates answer one structured extended response question	15	C. Skills in experimenting with and preparing food by applying theoretical concepts	30
<i>Section IV</i> Candidates answer one extended response question	15	D. Skills in designing, implementing and evaluating solutions to food situations	20
TOTAL MARKS	100	TOTAL MARKS	100

School Based Evidence of Learning ~ Formal Task Schedule

Task No.	Targeted Outcomes	Learning Context	Task	Date Due	Weighting				Marks
					A	B	C	D	
1	H – 1.2, 1.4, 3.1	The Australian Food Industry	Research and Report Task	Tm 4 Wk 8	10%	15%			25%
2	H – 1.1, 4.2	Food Manufacture	Research and Investigative Practical Task	Tm 1 Wk 3			15%	10%	25%
3	H – 1.3, 4.1, 5.1	Food Product Development	Design Product Portfolio and Practical Task	Tm 2 Wk 5			15%	10%	25%
4	H – 1.1, 1.2, 1.3, 1.4, 2.1	All Topics	Trial HSC Examination	Tm 2 Wk 9/10	10%	15%			25%
TOTAL					10%	30%	30%	20%	100%