



FOOD TECHNOLOGY OUTLINE AND ASSESSMENT GUIDE

Content	Areas of Assessment	Description Of Assessment Tasks
<p>The Content Components that will be integrated into each Unit of Work and form the core of the course of study are:</p> <ul style="list-style-type: none"> • Food Production and Processing • Food Nutrition and Consumption <p>The two focal issues that will form the basis for each unit of work during Year 10 are:</p> <ul style="list-style-type: none"> • Food for Special Needs • Food Service and Catering 	<p>Task 1:</p> <ul style="list-style-type: none"> • demonstrates skills in designing, producing & evaluating solutions for specific purposes including: <ul style="list-style-type: none"> • food production and processing • food for special needs • food nutrition and consumption • food service and catering <p>Task 2:</p> <ul style="list-style-type: none"> • researches, investigates, gathers and evaluates information relevant to food types for specific age groups • selects and uses appropriate written and oral forms of communication • describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities • displays research skills & communicates information using a range of media. <p>Task 3:</p> <ul style="list-style-type: none"> • demonstrates hygienic and safe handling of food to ensure a safe and appealing product • selects and employs appropriate techniques and equipment for a variety of food specific purpose • examines the relationship between food, technology and society <p>Task 4:</p> <ul style="list-style-type: none"> • identify, assesses and manages the risks of injury and OH&S issues associated with the handling of food • applies appropriate methods of food processing, preparation and storage • select and employs appropriate techniques and equipment for a variety of food specific purposes • demonstrates advanced technical skills in designing, producing and evaluating solutions of excellent quality for specific food purposes. 	<p>Task 1: Weekly Practical Food Preparation 40% Assessment of 8 selected practical class tasks (4 in semester 1, 4 in semester 2)</p> <ul style="list-style-type: none"> • food preparation • food presentation • OH&S applications <p>Task 2: Term 2, Weeks 2/3 Research Assignment 1 - Food for Special Needs 10% <i>"FOOD FOR LIFE"</i></p> <ul style="list-style-type: none"> • research • oral report <p>Task 3: Term 3, Weeks 8/9 Practical Work and Design Assignment 2 20% - Food Service and Catering <i>"SERVICE WITH A SMILE"</i></p> <ul style="list-style-type: none"> • design • practical application • management plan <p>Task 4: Term 4, Week 4 Final Examination - Knowledge 30%</p> <ul style="list-style-type: none"> • comprehensive formal knowledge exam based on all of the year's content.

Stage 5 Course Performance Descriptors – Food Technology

Areas for Assessment

Food properties and preparation
 Food, nutrition and society
 Food hygiene and safety
 Researching and communicating
 Designing, producing and evaluating

Grade E	Grade D	Grade C	Grade B	Grade A
<p><i>A student performing at this grade typically:</i></p> <ul style="list-style-type: none"> identifies some chemical and physical properties of foods and, with assistance, identifies some changes that take place in food during preparation, processing and storage. with guidance, identifies and uses some appropriate techniques and equipment for a limited range of food-specific purposes. with guidance, demonstrates very limited technical skills in designing and producing solutions for specific food purposes. identifies some ways that food-related activities impact on the individual, society or the environment, and some influences that technology has had on food supply. identifies a limited number of factors that influence food choices and eating habits, and relates some aspects of consumption and the nutritional value of foods to health. displays very limited research skills and, with guidance, communicates simple information using a limited range of media. 	<p><i>A student performing at this grade typically:</i></p> <ul style="list-style-type: none"> outlines a number of chemical and physical properties of a variety of foods, and the changes that take place in food during preparation, processing and storage. identifies and uses basic techniques and equipment for a number of food-specific purposes, identifying and managing some risks associated with the safe and hygienic preparation of food. demonstrates basic technical skills in designing, producing and evaluating solutions for specific food purposes. outlines the impact of food-related activities on the individual, society and environment, and the influences that technology has had on food supply. identifies factors that influence food choices and eating habits, and relates consumption and the nutritional value of foods to individual and community health. displays basic research skills, and communicates information using a limited range of media. 	<p><i>A student performing at this grade typically:</i></p> <ul style="list-style-type: none"> describes the chemical and physical properties of a variety of foods, and the changes that take place in food during preparation, processing and storage. identifies and uses appropriate techniques and equipment for a variety of food-specific purposes, identifying and managing risks associated with the safe and hygienic preparation of food. demonstrates adequate technical skills in designing, producing and evaluating solutions of sound quality for specific food purposes. describes the impact of food-related activities on the individual, society and environment, and the influences that technology has had on food supply. discusses a range of factors that influence food choices and eating habits, and relates consumption and the nutritional value of foods to individual and community health. displays sound research skills, and communicates information using a range of media. 	<p><i>A student performing at this grade typically:</i></p> <ul style="list-style-type: none"> analyses the chemical and physical properties of a variety of foods, and the changes that take place in food during preparation, processing and storage. identifies and uses advanced techniques and equipment for a variety of food-specific purposes, assessing and managing risks associated with the safe and hygienic preparation of food. demonstrates high-level technical skills in designing, producing and evaluating high quality solutions for specific food purposes. analyses the impact of food-related activities on the individual, society and environment, and the influences that technology has had on food supply. analyses a range of factors that influence food choices and eating habits, and relates consumption and the nutritional value of foods to individual and community health. displays well-developed research skills, and communicates complex information using a range of media. 	<p><i>A student performing at this grade typically:</i></p> <ul style="list-style-type: none"> evaluates the chemical and physical properties of a variety of foods, and the changes that take place in food during preparation, processing and storage. independently identifies and uses advanced techniques and appropriate equipment for a broad range of food-specific purposes, independently assessing and managing risks associated with safe and hygienic preparation of food. demonstrates advanced technical skills in designing, producing and evaluating solutions of excellent quality for specific food purposes. evaluates the impact of food-related activities on the individual, society and environment, and the influences that technology has had on food supply. analyses a wide range of factors that influence food choices and eating habits, and relates consumption and the nutritional value of foods to individual and community health. displays highly developed research skills, and communicates complex information effectively using a range of media.