



Gorokan High School

5Y Elective Assessment Schedule 2024

Food Technology

Task number	Task 1	Task 2	Task 3	
Name of Task	Scone Recipe Modification and Practical Application	Children's Party Planning and Practical Application	Food Trends Magazine Cover and Article	
Task Due	Term 2, Week 4	Term 3, Week 6	Term 4, Week 3	
Outcomes assessed	FT5-1, FT5-8, FT5-10	FT5-5, FT5-6, FT5-11	FT5-8, FT5-12, FT5-9	
Components	Task Weighting %			
Knowledge	5	5	10	20
Understanding	5	10	5	20
Skills	20	20	20	60
Total %	30	35	35	100

Course Outcomes:

FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product

FT5-2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food

FT5-3 describes the physical and chemical properties of a variety of foods

FT5-4 accounts for changes to the properties of food which occur during food processing, preparation and storage

FT5-5 applies appropriate methods of food processing, preparation and storage

FT5-6 describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities

FT5-7 justifies food choices by analysing the factors that influence eating habits

FT5-8 collects, evaluates and applies information from a variety of sources

FT5-9 communicates ideas and information using a range of media and appropriate terminology

FT5-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes

FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes

FT5-12 examines the relationship between food, technology and society

FT5-13 evaluates the impact of activities related to food on the individual, society and the environment.