

Gorokan High School

Year 12 Assessment Schedule 2023-2024

Food Technology

Task number	Task 1	Task 2	Task 3	Task 4	
Name of Task	Australian Food Industry Research Task	Food Manufacturing Case Study	Food Product Development Design Task	Trial HSC Exam	
Timing	Term 4, Week 8	Term 1, Week 8	Term 2, Week 7	Examination Period	
Outcomes assessed	H1.2, H1.4, H3.1	H1.1, H1.3, H4.2, H5.1	H1.3, H2.1, H4.1	H1.4, H2.1, H4.2	
Components				Та	sk Weig
Knowledge and understanding of course content	5	5	5	20	3
Knowledge and skills in designing, researching, analysing, and evaluating	10	15	10	5	4
Skills in experimenting with and preparing food by applying theoretical concepts	10	5	10		2
Total %	25	25	25	25	10

Course 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
- **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