



CLANCY CATHOLIC COLLEGE

Assessment Notification

Food Technology

YEAR 10, 2014

DUE DATE: Term 4, Week 4 (Refer to Exam Calendar)

Type of Task: 50 Minute Written Examination (+5 Minutes Reading Time)

Weighting: 25%

Topics Covered:

- Foods for Special Needs
- Food Product Development
- Food Service and Catering

ASSESSMENT OUTCOMES:

A student:

- **5.1.2:** Identifies, assesses and manages the risks of injury and OHS issues associated with the handling of food.
- **5.2.1:** Describes the physical and chemical properties of a variety of foods.
- **5.2.2:** Accounts for changes to the properties of food, which occur during food processing, preparation and storage.
- **5.3.1:** Describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities.
- **5.3.2:** Justifies food choices by analysing factors that influence eating habits.
- **5.6.1:** Examines the relationship between food, technology and society.
- **5.6.2:** Evaluates the impact of activities related to food on the individual, society and the environment.

REPORT OUTCOMES: *A student will need to demonstrate the ability to:*

- **R02:** Display knowledge and understanding of food properties, processing and preparation and their interrelationship so as to produce quality food.
- **R03:** Develop knowledge, understanding and skills in researching, evaluating and communicating issues of nutrition, consumption and the consequences of food choices on health.
- **R05:** Demonstrate knowledge, understanding and appreciation of the significant role of food in society.

INSTRUCTIONS:

You will be given **50 MINUTES** to complete an examination. The examination will consist of **THREE** sections.

Section I: Multiple Choice Questions

Section II: Short Answer Questions

Section III: Structured Extended Responses

EQUIPMENT REQUIRED:

No equipment may be borrowed during the examination. No other equipment may be taken into the examination room.

- 2 Black or Blue Pens
- Liquid Paper
- Highlighter

TOPICS TO STUDY:

1. Foods for Special Needs

- Stages of the Human Life Cycle
- Circumstances that lead to Special Food Needs;
 - ✓ Food Allergies and Intolerances
 - ✓ Recovery from Illness or Injury
 - ✓ Diet-Related Disorders
 - ✓ Lifestyle Choices: Vegetarians, Cultural Backgrounds/Religious Beliefs, Logistical Considerations

2. Food Product Development

- ✓ Types of Food Product Development - New-to-the-World, Line Extensions and Me-Too Products.
- ✓ The Reasons for Food Product Development
- ✓ The Role of Market Research
- ✓ The Steps taken in developing a new Food Product

3. Food Service and Catering

- ✓ Food Service and Catering Ventures – Profit and Non-Profit Ventures
- ✓ The Economic and Social Value of Food Service and Catering Ventures
- ✓ Employment Opportunities in the Food/Hospitality Industry
- ✓ Employer, Employee and Consumer Rights and Responsibilities

STUDY RESOURCES:

You will need to revise:

- Chapters 5, 7 and 8 of the 'Food Tech Focus' Textbook.
- All classwork and any worksheets given to you by your teacher.