



# CLANCY CATHOLIC COLLEGE

## Assessment Notification

### **Food Technology**

YEAR 9, 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:**

- Food Selection and Health
- Food in Australia
- Food for Special Occasions

**ASSESSMENT OUTCOMES:**

**A student:**

- **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:** 15 Multiple Choice Questions (**15 Marks**)

**Section II:** 7 Short Answer Questions (**34 Marks**)

**Section III:** 2 Structured Extended Responses (**11 Marks**)

## **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. Food Selection and Health**

- Food Safety and Hygiene
- Causes of Food Spoilage
- Food Nutrients
- 5 Food Groups
- Abbreviations used in Recipes
- Tongue Taste Zones
- Food Preservation Techniques
- The Digestive System
- Under- and over-nutrition and diet-related disorders

### **2. Food in Australia**

- The use of foods native to Australia
- Early European influences on food habits
- Multicultural influences on food habits and methods of cooking
- The evolution of an Australian cuisine
- Influences on food selection

### **3. Food for Special Occasions**

- The role and significance of food around the world throughout history
- Reasons for celebrating

## **STUDY RESOURCES:**

You will need to revise:

- Chapters 1, 2, 3 and 9 of the 'Food Tech Focus' Textbook.
- All classwork and any worksheets given to you by your teacher.