

HSC ASSESSMENT TASK GRID – 2020 - MODIFIED

SUBJECT: FOOD TECHNOLOGY

TASK	SYLLABUS OUTCOMES										40%	30%	30%	DUE DATE
COURSE	H1.1	H1.2	H1.3	H1.4	H2.1	H3.1	H3.2	H4.1	H4.2	H5.1	KNOWLEDGE & UNDERSTANDING	DESIGNING, RESEARCH, ANALYSING AND EVALUATING	EXPERIMENTING AND PREPARING FOOD	
Depth Study – Australian Food Industry		X		X		X					10	10	5	Term 4 Week 9
Nutritional Considerations Structured Response							X				10	10	5	Term 2 Week 6
HSC Trial Exam	X		X		X				X		10	5	5	Term 2 Weeks 9 and 10
Food Product Design Project								X		X	10	5	15	Term 3 Week 5

Outcomes – A Student

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 process 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, society and environment
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 food 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