Due Date: Thursday 28th June 2018 9:20am-11.55pm

Assessment Name: Trial HSC Examination

Mark: x/80

Weighting: 20%

SYLLABUS OUTCOMES TO BE ASSESSED:
H1.1 Explains manufacturing processes and technologies used in the production of food products
H1.3 Justifies processes of food product development and manufacture in terms of market, technological and environmental considerations
H2.1 Evaluates the relationship between food, its production, consumption, promotion and health
H4.2 Applies principles of food preservation to extend the life of food and maintain safety

DIRECTIVES TO BE ASSESSED:
Explain – relate cause and effect; make the relationships between things evident; provide why and/or how
Justify – Support an argument or conclusion
Evaluate – make a judgement based on criteria; determine the value of
Apply – use, utilise, employ in a particular situation

TASK DESCRIPTION:
Sit an examination in the designated examination period where you will be required to explain, justify, evaluate and apply information studied in the 3 units covered so far in Food Technology.

The 3 units are: The Australian Food Industry, Food Manufacture and Food Product Development.

The examination is 2 ½ hours and is broken up into the following sections:
Section I – Multiple Choice – 20 marks
Section II – Short Answers – 35 marks
Section III – Structured Extended Response – 15 marks
Section IV – Extended Response – 15 marks

ASSESSMENT CRITERIA – STUDENT CHECKLIST:
You will be assessed on your ability to:
- The Australian Food Industry – Sectors of the Australian Food Industry, Aspects of the Australian Food Industry, Policy and Legislation
- Food Manufacture – Production and Processing of Food, Preservation, Storage, Packaging and Distribution of Food
- Steps in Food Product Development – Factors that Impact Food Product Development, Reasons for and Types of Food Product Development, Steps in Food Product Development, Marketing Plans

Check your assessment booklet for the PHS Assessment Policy