



## FOOD TECHNOLOGY -2022

### HSC COURSE ASSESSMENT INFORMATION & ASSESSMENT SCHEDULE

Syllabus Components	Syllabus Weightings	Task 1	Task 2	Task 3	Task 4
		Topic / Content	Topic / Content	Topic / Content	Topic / Content
		Australian Food Industry	Australian Food Industry, Food Manufacture	Food Product Development	AFI, Food Manufacture, Food Product Development, Contemporary Nutrition Issues
		Course Outcomes	Course Outcomes	Course Outcomes	Course Outcomes
H1.2, H1.4, H3.1, H5.1	H1.1, H1.2, H1.4, H3.1, H4.2	H4.1. H5.1	H1.1, H1.2, H1.3, H1.4, H2.1, H3.1, H3.2, H4.1, H4.2, H5.1		
Task Type	Task Type	Task Type	Task Type		
Industry Case Study	Class test	Design Project and Portfolio	Trial HSC Examination		
Knowledge and understanding about the Australian Food Industry, Food Manufacture, Food Product Development and Contemporary Nutrition Issues	20%		5	5	10
Research, analysis and communication	30%	10	5	5	10
Experimentation and preparation	30%	10		10	10
Design, implementation and evaluation	20%			10	10
<b>Assessment Weighting:</b>		<b>20%</b>	<b>10%</b>	<b>30%</b>	<b>40%</b>
<b>Date Due:</b>		<b>Term 4, Week 8</b>	<b>Term 1, Week 10</b>	<b>Term 2, Week 6</b>	<b>Term 3, Week 5- 6</b>

