



## FOOD TECHNOLOGY- 2022

### PRELIMINARY COURSE ASSESSMENT INFORMATION & ASSESSMENT SCHEDULE

Syllabus Components	Syllabus Weightings	Task 1	Task 2	Task 3
		Topic / Content	Topic / Content	Topic / Content
		Food Quality	Nutrition	All Topics
		Course Outcomes	Course Outcomes	Course Outcomes
P4.2, P4.4, P4.1, P3.2, P2.2	P2.1, P5.1, P3.1, P4.3	P1.1, P1.2, P3.2, P2.2, P4.1, P4.4, P2.1, P5.1, P4.3, P4.2, P3.1		
Task Type	Task Type	Task Type		
Experiments/Sensory Evaluation of Food	Meal Plan and Fact Sheet	Yearly Examination		
Knowledge and understanding of course content	<b>40%</b>	10	30	
Knowledge and skills in designing, researching, analysing and evaluating	<b>30%</b>	10	10	
Skills in experimenting with and preparing food by applying theoretical concepts	<b>30%</b>	20	10	
<b>Assessment Weighting:</b>		<b>30%</b>	<b>30%</b>	<b>40%</b>
<b>Date Due:</b>		<b>Term 1 Week 7</b>	<b>Term 2 Week 6</b>	<b>Term 3 Weeks 9-10</b>

