**Year 11 Food Technology**

**ASSESSMENT SCHEDULE 2024**

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| **Task number** | **Task 1** | **Task 2** | **Task 3** |  |
| **Nature of task** | **Food Availability and Selection** | **Food Quality Experiment and Experimentation** | **YearlyExamination** |
| **Due Date** | Term 1, Week 5 | Term 2, Week 6 | Term 3, Weeks 9–10 |
| **Outcomes assessed** |  | P2.2, P3.2, P4.1, P4.2, P4.4, P5.1 | P1.1, P1.2, P2.2, P4.4, P5.1 |
| **Components** | **Weighting %** |
| Knowledge and understanding of course content | **10** |  | **30** | **40** |
| Knowledge and skills in designing, researching, analysing and evaluating | **10** | **10** | **10** | **30** |
| Skills in experimenting with and preparing food by applying theoretical concepts | **10** | **20** |  | **30** |
| **Total %** | **30** | **30** | **40** | **100** |

**Outcomes:**

**P1.1 - identifies and discusses a range of historical and contemporary factors which influence the availability of particular foods**

**P1.2 - accounts for individual and group food selection patterns in terms of physiological, psychological, social, and economic factors**

**P2.1 - explains the role of food nutrients in human nutrition**

**P2.2 - identifies and explains the sensory characteristics and functional properties of food**

**P3.1 - assesses the nutrient value of meals/diets for particular individuals and groups**

**P3.2 - presents ideas in written, graphic and oral form using computer software where appropriate.**

**P4.1 - selects appropriate equipment, applies suitable techniques, and utilises safe and hygienic practices when handling food**

**P4.2 - plans, prepares and presents foods which reflect a range of the influences on food selection**

**P4.3 - selects foods, plans and prepares meals/diets to achieve optimum nutrition for individuals and groups**

**P4.4 - applies an understanding of the sensory characteristics and functional properties of food to the preparation of food products**

**P5.1 - generates ideas and develops solutions to a range of food situations**