



AMENDED FORMAL ASSESSMENT SCHEDULE – 2023

FOOD TECHNOLOGY

Year: 9

Please note that this is only a schedule for formal assessments tasks. Teachers will also use other assessment activities as learning tasks for students to gain feedback on their progress and for the purpose of determining the next stage in the learning cycle. All students are accountable for completing all forms of assessment including class work, homework tasks and course content with sustained diligence, to successfully meet the requirements of this course.

OUTCOMES	COMPONENTS	Task No.	TASK 1	TASK 2	TASK 3	TASK 4
		Task Type	Food In Australia	Food Selection & Health	Food Product Development	Yearly examination
		DATE DUE	Week 8, Term 1	Week 9, Term 2	Week 9, Term 3	Week 4-5, Term 4
		IN CLASS OR TAKE HOME	<input checked="" type="checkbox"/> In Class <input checked="" type="checkbox"/> Take Home	<input checked="" type="checkbox"/> In Class <input checked="" type="checkbox"/> Take Home	<input checked="" type="checkbox"/> In Class <input checked="" type="checkbox"/> Take Home	<input checked="" type="checkbox"/> In Class <input type="checkbox"/> Take Home
Task 1- FT5-8, FT5-9, FT5-12 Task 2- FT5-7, FT5-8, FT5-12, FT5-13 Task 3- FT5-13	Assessments	45%	10%	25%	10%	
Task 4- FT5-6, FT5-7, FT5-12	Examinations	30%				30%
Task 1- FT5-10, FT5-11 Task 3- FT5-1, FT5-2, FT5-10, FT5-11	Practical Experiences	25%	10%		15%	
TOTAL		100%	20%	25%	25%	30%

Food Technology

Stage 5

Year: 9

OBJECTIVES	OUTCOMES
A student develops:	A student:
knowledge, understanding and skills related to food hygiene, safety and the provision of quality food	FT5-1 demonstrates hygienic handling of food to ensure a safe and appealing product FT5-2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food
knowledge and understanding of food properties, processing and preparation and their interrelationship to produce quality food	FT5-3 describes the physical and chemical properties of a variety of foods FT5-4 accounts for changes to the properties of food which occur during food processing, preparation and storage FT5-5 applies appropriate methods of food processing, preparation and storage
knowledge and understanding of nutrition and food consumption, and the consequences of food choices on health	FT5-6 describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities FT5-7 justifies food choices by analysing the factors that influence eating habits
skills in researching, evaluating and communicating issues in relation to food	FT5-8 collects, evaluates and applies information from a variety of sources FT5-9 communicates ideas and information using a range of media and appropriate terminology
skills in designing, producing and evaluating solutions for specific food purposes	FT5-10 selects and employs appropriate techniques and equipment for a variety of food-specific purposes FT5-11 plans, prepares, presents and evaluates food solutions for specific purposes
knowledge and understanding of the significant role of food in society	FT5-12 examines the relationship between food, technology and society FT5-13 evaluates the impact of activities related to food on the individual, society and the environment