



B O A R D O F S T U D I E S
NEW SOUTH WALES

2011 HSC Food Technology Specimen Examination Marking Guidelines

Section I

Multiple-choice Answer Key

Question	Answer
1	D
2	B
3	D
4	D
5	B
6	A
7	C
8	C
9	C
10	D
11	B
12	C
13	C
14	B
15	B
16	A
17	A
18	B
19	D
20	C

Section II

Question 21

Criteria	Marks
• States the meaning of and identifies characteristics of malnutrition	2
• Provides general information on malnutrition	1

Question 22

Criteria	Marks
• Sketches in general terms types of food product development, with supporting examples	4
• Sketches in general terms a type of food product development, with supporting example(s) OR • Recognises and names types of food product development with supporting example(s)	2–3
• Provides general information on food product development OR • Recognises and names a type of food product development	1

Question 23 (a)

Criteria	Marks
• Correctly recognises and names TWO quality assurance procedures used	2
• Correctly recognises and names ONE quality assurance procedure used	1

Question 23 (b)

Criteria	Marks
• Makes a relationship between the organisation and how it has responded to consumer influences, using relevant examples	3
• Provides characteristics and features of how the organisation has responded to consumer influences, using limited examples	2
• Provides general information on how the organisation has responded to consumer influences	1

Question 24 (a)

Criteria	Marks
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• Provides detailed reasons for preserving food	3
• Provides a detailed reason for preserving food	2
• Provides some relevant information about preserving food	1

Question 24 (b)

Criteria	Marks
• Recognises and names one preservation process applied to the named food	1

Question 24 (c)

Criteria	Marks
• Makes the relationship between preservation principles and process. Includes use of correct terminology	3
• Provides characteristics and features of a preservation process	2
• Identifies a principle OR general information about preservation	1

Question 25 (a)

Criteria	Marks
• Provides characteristics and features of the market research needed before specifications are developed for this product	4
• Provides some characteristics and features of market research	3
• Sketches in general terms market research	2
• Recognises and names a market research method	1

Question 25 (b)

Criteria	Marks
• Provides the why and/or how of tests conducted during prototype development for this product	5–6
• Provides characteristics and features of prototype testing	4
• Sketches in general terms prototype test(s)	2–3
• Provides general information on prototype testing	1

Question 26

Criteria	Marks
• Provides characteristics and features of ethical issues related to advertising practices used by fast food companies to sell their products	5–6
• Provides characteristics and features of an ethical issue related to advertising practices used by fast food companies	4
• Sketches in general terms advertising practices used by fast food companies	3
• Provides general information on advertising practices	1–2

Question 27 (a)

Criteria	Marks
• Sketches in general terms one processing technique appropriate for use with this product	2
• Recognises and names a processing technique OR provides general information on a processing technique	1

Question 27 (b)

Criteria	Marks
• Shows the similarities or differences between domestic and industrial equipment used in the manufacture of the product	3–4
• Sketches in general terms the features of domestic AND/OR industrial equipment	2
• Gives general information on equipment used in the manufacture of food	1

Question 27 (c)

Criteria	Marks
• Shows clearly how storage and distribution systems are different in BOTH domestic and industrial settings for the named product	4
• Provides characteristics and features of storage and distribution systems in domestic AND/OR industrial settings	3
• Sketches in general terms storage AND/OR distribution systems in domestic AND/OR industrial settings	2
• Provides general information on storage and distribution	1

Question 28

Criteria	Marks
<ul style="list-style-type: none">• Makes a relationship evident between community groups and government organisations and the promotion of good health through diet. Provides relevant examples	6
<ul style="list-style-type: none">• Makes a relationship evident between community groups or government organisations and the promotion of good health through diet. Provides example(s) OR <ul style="list-style-type: none">• Provides characteristics and features of community groups and government organisations with links to the promotion of good health through diet. Provides example(s)	4–5
<ul style="list-style-type: none">• Sketches in general terms community AND/OR government organisations AND/OR the promotion of good health	2–3
<ul style="list-style-type: none">• Names community group/s or government organisation(s) that promote health OR <ul style="list-style-type: none">• General information on good health	1

Section III

Question 29 (a)

Criteria	Marks
• Provides characteristics and features of the relationship between ONE dietary disorder and nutrient intake, clearly indicating the link	3
• Provides characteristics and features of the relationship between ONE dietary disorder and nutrient intake	2
• Provides general information on ONE dietary disorder	1

Question 29 (b)

Criteria	Marks
• Names and provides characteristics and features of factors that should be considered when planning diets for people suffering from the dietary disorder identified in part (a)	4
• Names and provides characteristics and features of a factor that should be considered when planning diets for people suffering from the dietary disorder identified in part (a)	3
• Sketches in general terms a factor that should be considered when planning diets for people suffering from the dietary disorder identified in part (a)	2
• Provides general information on planning diets	1

Question 29 (c)

Criteria	Marks
• Demonstrates a thorough knowledge and understanding of the reasons for and types of food product development to address market concerns such as health and dietary considerations for a diet-related disorder • Provides relevant examples and uses appropriate terminology in a logical and cohesive response	7–8
• Demonstrates a sound knowledge and understanding of the reasons for and types of food product development for a diet-related disorder • Provides examples and uses some appropriate terminology	5–6
• Demonstrates a basic knowledge and understanding of the reasons for food product development for a diet-related disorder • Uses examples	3–4
• Provides general information on reasons for food product development	1–2

Section IV

Question 30

Criteria	Marks
<ul style="list-style-type: none"> • Demonstrates an extensive knowledge and understanding of the role of emerging technologies in the production, manufacturing and packaging of different food products • Identifies issues with the role of emerging technologies in the production, manufacturing and packaging of different food products • Provides points for AND/OR against the issues identified • Provides relevant examples and uses appropriate terminology in a logical and cohesive response 	13–15
<ul style="list-style-type: none"> • Demonstrates a thorough knowledge and understanding of the role of emerging technologies in the production, manufacturing and packaging of different food products • Explains the role of emerging technologies in the production, manufacturing and packaging of different food products • Provides examples and uses some appropriate terminology in an organised response 	10–12
<ul style="list-style-type: none"> • Demonstrates a sound knowledge and understanding of the role of emerging technologies in the production, manufacturing and packaging of food products • Describes the role of emerging technologies in the production, manufacturing and packaging of food products • Provides points for AND/OR against the issues identified • Uses examples in their response 	7–9
<ul style="list-style-type: none"> • Demonstrates a limited understanding of the role of emerging technologies in the production, manufacturing and packaging of food products • Outlines the role of emerging technologies in the production AND/OR manufacturing AND/OR packaging of food products 	4–6
<ul style="list-style-type: none"> • Provides general information on emerging technologies associated with food products AND/OR the production of food products AND/OR packaging AND/OR manufacturing food products 	1–3