Food Technology

2011 HSC Specimen Examination Mapping Grid

For each item in the examination, the grid shows the marks allocated, the syllabus content and syllabus outcomes it relates to, and the bands on the performance scale it is targeting. The range of bands shown indicates the performance candidates may be able to demonstrate in their responses. For example, if an item is shown as targeting Bands 3-5, it indicates that candidates who demonstrate performance equivalent to the Band 3 description should be able to score some marks on the item, while those who perform at Band 5 or above could reasonably be expected to gain high marks. In the case of one-mark items, candidates who demonstrate performance at or above the bands shown generally could be expected to answer the item correctly.

Question	Marks	Content	Syllabus outcomes	Targeted performance bands
Section I				
1	1	Food manufacture – characteristics of equipment	H1.1	2–3
2	1	Food product development – SWOT analysis	H1.3	2–3
3	1	Sectors of AFI	H1.2	2–3
4	1	Food manufacture – raw material selection	H1.1, H4.2	3–4
5	1	Australian food industry – labelling	H1.2	3–4
6	1	Contemporary nutrition issues – undernutrition	H2.1	3–4
7	1	Food product development – price structure	H1.3	3–4
8	1	Advisory groups	H1.2	4–5
9	1	Contemporary nutrition issues – fortified foods	H2.1	4–5
10	1	Advisory groups	H1.2	4–5
11	1	Contemporary nutrition issues – functional foods	H2.1	4–5
12	1	Reasons for product development/environment	H1.1	4–5
13	1	Australian food industry – government policy and legislation	H1.2	5–6
14	1	Food product development – steps	H1.3, H4.1	4–5
15	1	Aspects of Australian food industry – quality assurance	H1.2	5–6
16	1	Contemporary nutrition issues – undernutrition	H2.1, H3.2	4–5
17	1	Current development in food packaging	H1.1	5–6
18	1	Role of food additives	H1.1, H4.2	5–6
19	1	Preservation – causes of spoilage	H1.4	5–6
20	1	Contemporary nutrition issues – active non-nutrients	H2.1	5–6
Section II				
21	2	Contemporary nutrition issues – malnutrition	H2.1	2–4
22	4	Types of food product development	H1.3	2–4
23 (a)	2	Australian food industry – quality assurance	H3.1	2–4
23 (b)	3	Australian food industry – consumers	H3.1	4–5
24 (a)	3	Preservation – reasons for	H4.2	2–4
24 (b)	1	Preservation – processes	H4.2	2–3
24 (c)	3	Preservation – principles	H4.2	4–5

Question	Marks	Content	Syllabus outcomes	Targeted performance bands
25 (a)	4	Steps in food product development (market research)	H1.3	3–5
25 (b)	6	Prototype testing	H1.3	2–6
26	6	Media and ethical issues – impact of advertising	H2.1	2–6
27 (a)	2	Processing techniques	H1.1	3–4
27 (b)	4	Processing techniques, equipment and storage – industry and domestic	H2.1	2–5
27 (c)	4	Comparison – commercial versus domestic (storage and distribution)	H1.1	4–6
28	6	Role of groups	H2.1	2–6
Section III				
29 (a)	3	Relationship between nutrient intake and dietary disorders	H2.1	2–6
29 (b)	4	Diets to address dietary requirements	H2.1, H5.1	2–6
29 (c)	8	Justifies process of food product development and manufacture in terms of market consideration (health disorder)	H1.3	2–6
Section IV				
30	15	Australian food industry and food manufacture/emerging technologies and packaging	H1.1, H1.2	2–6