# HSC Food Technology 2014-2015

<table>
<thead>
<tr>
<th>No.</th>
<th>Term 4</th>
<th>Term 1</th>
<th>Term 2</th>
<th>Term 3</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Tuesday, 07 October to Friday, 19 December 2014</td>
<td>Tuesday, 3 February to Thursday, 02 April 2015</td>
<td>Monday, 20 April to Friday, 26 June 2015</td>
<td>Monday, 13 July to Friday, 18 September 2015</td>
</tr>
</tbody>
</table>
| 1   | **The Australian Food Industry (25%)**  
   - Sectors of the AFI  
   - Aspects of the AFI  
   - Policy and Legislation | **Food Manufacture (25%)**  
   - Production and processing of food  
   - Preservation  
   - Packaging, storage and distribution | **Food Product Development (25%)**  
   - Factors which impact on food product development  
   - Reasons for and types of food product development  
   - Steps in food product development  
   - Marketing plans | **Contemporary Nutrition Issues (25%)**  
   - Diet and health in Australia  
   - Influences on nutritional status |
| 2   | | | | |
| 3   | | | | |
| 4   | | | | | **AT 5 - Trial HSC Exams**  
   Outcomes: H 3.1 |
| 5   | | | | |
| 6   | | | | |
| 7   | | **AT 2 - Preservation Task**  
   Outcomes: H4.2, 5.1 | | |
| 8   | **AT 1 - Case Study & Practical Task**  
   Outcomes: H1.4, 3.1 | | | |
| 9   | | | **AT 3 - Half Yearly Exam**  
   Outcomes: H1.1, 1.2 | |
| 10  | | | | | **AT 4 - Research and Practical**  
   Outcomes: H 3.2, 4.1, 4.2, 5.1 |
HSC Food Technology Outcomes

A student:

H1.1 explains manufacturing processes and technologies used in the production of food products
H1.2 examines the nature and extent of the Australian food industry
H1.3 justifies processes of food product development and manufacture in terms of market, technological and environmental considerations
H1.4 evaluates the impact of the operation of an organisation within the Australian Food Industry on the individual, society and environment

H2.1 evaluates the relationship between food, its production, consumption, promotion and health

H3.1 investigates operations of one organisation within the Australian food industry
H3.2 independently investigates contemporary nutrition issues

H4.1 develops, prepares and presents food using product development processes
H4.2 applies principles of food preservation to extend the life of food and maintain safety

H5.1 develops, realises and evaluates solutions to a range of food situations