



BOARD OF STUDIES
NEW SOUTH WALES

2012 HSC Food Technology Marking Guidelines

Section I

Multiple-choice Answer Key

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

Section II

Question 21 (a)

Criteria	Marks
• Recognises and names a suitable career opportunity available in the nominated organisation when expanding its operations and gives a reason	2
• Recognises and names a career opportunity available in the nominated organisation when expanding its operations	1

Question 21 (b)

Criteria	Marks
• Makes evident ways of responding to consumer demand/s and their relationship to the development of value-added foods for the nominated organisation	4
• Provides characteristics and features of consumer demand/s and/or related to value-added food(s), which may be related to the nominated organisation	2–3
• Provides general information on consumer influences/demands and/or value-added foods	1

Question 21 (c)

Criteria	Marks
• Clearly states cause and effect of the development of value-added products and their economic impact(s) on the nominated organisation	4
• Provides characteristics and features of economic impact(s) with some link to value-added foods and/or the nominated organisation	2–3
• Provides general information on economic impact(s) and/or value-added foods	1

Question 22 (a)

Criteria	Marks
<ul style="list-style-type: none"> States meaning and essential qualities of the term ‘quality control’ 	1

Question 22 (b)

Criteria	Marks
<ul style="list-style-type: none"> Provides a range of quality control procedures relevant to the flowchart and makes a relationship between the identified quality control procedures and a safe and high-quality product 	5
<ul style="list-style-type: none"> Provides some quality control procedures relevant to the flowchart and/or links a quality control procedure(s) with a safe and/or high-quality product 	3–4
<ul style="list-style-type: none"> Names a quality control procedure from the flowchart and/or provides some general information on quality control 	1–2

Question 23 (a)

Criteria	Marks
<ul style="list-style-type: none"> Provides a reason for preserving foods 	1

Question 23 (b)

Criteria	Marks
<ul style="list-style-type: none"> Provides characteristics and features of TWO methods for the removal of water to produce dried foods. Provides relevant examples for each method 	4
<ul style="list-style-type: none"> Provides characteristics and features of ONE method for the removal of water to produce dried foods. Provides relevant example(s) OR <ul style="list-style-type: none"> Sketches in general terms TWO methods for the removal of water to produce dried foods. Provides example(s) 	3
<ul style="list-style-type: none"> Sketches in general terms ONE method for the removal of water to produce dried foods. Provides example(s) 	2
<ul style="list-style-type: none"> Provides general information on drying AND/OR <ul style="list-style-type: none"> Gives examples of dried foods 	1

Question 23 (c)

Criteria	Marks
• Clearly states the cause and effect of a fermentation process used in the manufacture of a named food product	4
• Provides characteristics and features of a fermentation process and correctly links this to the manufacture of a food product	3
• Sketches in general terms a fermentation process and correctly links this to the manufacture of a food product	2
• Provides general information on fermentation and/or provides examples of fermented food products.	1

Question 24

Criteria	Marks
• Draws and relates implications of the strengths, weaknesses, opportunities and threats for the proposed online shopping site Oz E-foods, to sell an extensive range of fresh food products directly to consumers	7
• Provides characteristics and features of strengths, weaknesses, opportunities and threats for proposed online shopping site Oz E-foods, to sell directly to consumers	5–6
• Sketches in general terms strengths and/or weaknesses and/or opportunities and/or threats for proposed online shopping site Oz E-foods, to sell directly to consumers	3–4
• Identifies SWOT and/or provides some relevant elements of SWOT	1–2

Question 25 (a)

Criteria	Marks
• Recognises and names a type of food product development represented by the new range of crisps and provides a reason for naming this type of food product development	2
• Recognises and/or names a type of food product development represented by the new range of crisps	1

Question 25 (b)

Criteria	Marks
<ul style="list-style-type: none">Clearly states the relationship between a range of nutritional modifications and associated health benefits	4
<ul style="list-style-type: none">Provides characteristics and features of suitable way(s) this product could be nutritionally modified to gain health benefit(s)	3
<ul style="list-style-type: none">Sketches in general terms ways the product could be modified to gain health benefits	2
<ul style="list-style-type: none">Provides general information on nutritionally modified food(s) OR <ul style="list-style-type: none">Names a way to nutritionally modify this product	1

Question 26 (a) (i)

Criteria	Marks
<ul style="list-style-type: none">Defines the term overweight	1

Question 26 (a) (ii)

Criteria	Marks
<ul style="list-style-type: none">Defines the term obesity	1

Question 26 (b)

Criteria	Marks
<ul style="list-style-type: none">Clearly states the cause and effect of economic costs associated with obesity	4
<ul style="list-style-type: none">Provides characteristics and features of economic costs associated with obesity	3
<ul style="list-style-type: none">Provides characteristics and features of an economic cost associated with obesity OR <ul style="list-style-type: none">Sketches in general terms economic costs associated with obesity	2
<ul style="list-style-type: none">Lists economic costs OR <ul style="list-style-type: none">Provides general information on obesity or economic costs	1

Question 26 (c)

Criteria	Marks
<ul style="list-style-type: none">• Makes the relationship between levels of physical activity and nutrient intake and overweight and/or obesity evident and analyses with reference to the table	5–6
<ul style="list-style-type: none">• Provides characteristics and features of physical activity and nutrient intake contributing to overweight and/or obesity. Some link(s) to the table	3–4
<ul style="list-style-type: none">• Provides general information on physical activity, nutrition, overweight or obesity	1–2

Section III

Question 27 (a)

Criteria	Marks
• Indicates the main features of how the identified product meets a consumer need	2
• General information about identified product OR one need	1

Question 27 (b)

Criteria	Marks
• Provides reasons in favour of both packaging design and choice of materials to ensure optimum quality for the identified food product	5
• Provides characteristics and features of both packaging design and choice of materials to ensure quality for the identified food product	3–4
• Sketches in general terms features of packaging design and/or materials with some links to the identified food product	1–2

Question 27 (c)

Criteria	Marks
• Puts forward a range of suitable promotional strategies for the identified food product • Clearly supports ethically suitable strategies with reasons	8
• Puts forward suitable promotional strategies for the identified food product • Provides link(s) between suggested strategies and ethical issues	6–7
• Provides characteristics and features of promotional strategy(ies) for identified food product	4–5
• Sketches in general terms a promotional strategy for identified food product	3
• General information on promotional strategies and/or advertising	1–2

Section IV

Question 28

Criteria	Marks
<ul style="list-style-type: none">• Makes evident the relationship between an extensive range of strategies used by Australian food producers and manufacturers and their impact on the environment• Provides relevant examples, uses appropriate terminology in a logical and cohesive response	13–15
<ul style="list-style-type: none">• Makes evident the relationship between a range of strategies used by Australian food producers and/or manufacturers and their impact on the environment• Provides examples and correct terminology	10–12
<ul style="list-style-type: none">• Provides characteristics and features of strategies used by Australian food producers and/or manufacturers to minimise their impact on the environment• Uses examples OR <ul style="list-style-type: none">• Shows a relationship between strategies used by Australian food producers and/or manufacturers to minimise their impact on the environment• Uses examples	7–9
<ul style="list-style-type: none">• Sketches in general terms strategies used by Australian food producers and/or manufacturers to minimise their impact on the environment	4–6
<ul style="list-style-type: none">• Provides general information on environmental impacts of Australian food producers and/or manufacturers	1–3

Food Technology

2012 HSC Examination Mapping Grid

Section I

Question	Marks	Content	Syllabus outcomes
1	1	Nutritional Status/Heart disease	H2.1
2	1	Preservation Principles (PH) yoghurt	H4.2
3	1	Emerging Technology (GM Foods)	H1.2
4	1	Reason is FPD (Societal change)	H1.3
5	1	Role of supplements (Iodine)	H2.1
6	1	Characteristics of equipment (centrifuge)	H1.1
7	1	Personal expertise (multi-skilling in AFI)	H1.3
8	1	Nutritional Status (lifestyle cultural)	H2.1
9	1	Diet/health in Aust (malnutrition)	H2.1
10	1	AFI Sectors/Working conditions	H1.2
11	1	Preservation processes – Freezing	H4.2
12	1	Legislation/labelling	H1.2
13	1	FPD – Product specifications	H1.3
14	1	Preservation/Spoilage/Micro-organism	H4.2
15	1	FFD – Product Planning/Product cycle	H1.3
16	1	Nutritional Status – Diabetes (GI)	H2.1
17	1	FPD – Marketing plans/Price structure	H1.3
18	1	Government policy/Legislation Acts	H1.2
19	1	Role of Additives (Use A-margarine)	H1.1
20	1	AFI – Advisory groups	H1.2

Section II

Question	Marks	Content	Syllabus outcomes
21 (a)	2	Aspects of AFI – Career opportunities	H3.1, H1.4
21 (b)	4	AFI – Value added foods	H3.1
21 (c)	4	AFI – Value added foods	H3.1
22 (a)	1	Food Manufacture – Quality control	H1.1
22 (b)	5	Food Manufacture – Flow chart	H1.1
23 (a)	1	Food Manufacture – Preserving	H4.2
23 (b)	4	Food Manufacture – Dehydration	H4.2
23 (c)	4	Food Manufacture – Fermentation	H4.2
24	7	Food Product Development – SWOT Analysis	H1.3
25 (a)	2	Food Product Development – Types of Food Product Development	H1.3
25 (b)	4	Food Product Development – Nutritional Modification	H1.3
26 (a)	2	Contemporary Nutrition Issues – Obesity, overweight	H2.1
26 (b)	4	Contemporary Nutrition Issues – Economic costs	H2.1
26 (c)	6	Contemporary Nutrition Issues – Analysis Obesity/Overweight	H2.1

Section III

Question	Marks	Content	Syllabus outcomes
27 (a)	2	Integrated Question (3 core) (FPD), (FM), (CNI)) Developed a Food Product (FPD)	H4.1
27 (b)	5	Packaging Design/Materials (FM)	H4.2
27 (c)	8	Promotional Program (FPD) Ethical Issues (CNI)	H2.1, H3.1

Section IV

Question	Marks	Content	Syllabus outcomes
28	15	Integrated Question AFI (10), FPD (5) (2 core areas) Environmental impact	H1.2