

BOARD OF STUDIES
NEW SOUTH WALES

2001 HSC Specimen Paper

Food Technology

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Food Technology

Introduction

This booklet contains the specimen examination paper for the 2001 Higher School Certificate examination in Food Technology. A mapping grid is also included, showing how each question in the examination relates to the syllabus outcomes and content, and to the performance bands.

The specimen paper shows the format of the New HSC examination. It has been printed on A4 paper and side-stapled to make it convenient for use in schools. Actual examination papers will be produced as A4 booklets. All New HSC papers will be printed on white paper.

The 2001 HSC specimen papers have been produced in accordance with the Board's *Principles for Setting HSC Examinations in a Standards-Referenced Framework*, published in Board Bulletin Volume 8 Number 9 (Nov/Dec 99). Questions are closely related to the outcomes of the course, and the paper as a whole is structured to allow for appropriate differentiation of student performance at all levels on the performance scale.

The papers have been designed so that students have a clear understanding of what they are required to do in each question and in working through the paper. Instructions have been standardised, and the demands of the questions have been made explicit. Key words in questions, such as 'discuss', 'analyse', and 'explain', have been used consistently in accordance with the glossary published in the Board's *Assessment Support Document*.

This specimen paper is an example of the type of examination that could be prepared within the examination specifications in the Food Technology syllabus. Examinations will be based on the syllabus, and will test a representative sample of syllabus outcomes. Therefore, the range and balance of outcomes tested in HSC examinations in 2001 and subsequent years may differ from those addressed in the specimen paper.

The mapping grid is an important feature of the development of the examination. It aids in ensuring that the examination as a whole samples a range of content and outcomes, and allows all students the opportunity to demonstrate their level of achievement. Where courses have components in the examination other than written papers, the grid indicates the wider range of outcomes that are assessed by including these other components.

There are a number of points to note in considering the Food Technology specimen paper:

- The Food Technology HSC examination specifications have been changed to specify that in Section IV each question will require an extended response.
- The number of parts to the questions has been kept to a minimum. The questions now require more integrated answers, giving students the opportunity to show higher-order thinking skills.

- A rubric indicating general criteria for judging performance has been placed at the beginning of Section IV to clearly indicate the factors that will be used to assess responses to the question(s). These criteria are in addition to criteria specific to each question.

Food Technology

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. That is, if an item is shown as targeting Bands 3 – 5, it indicates that candidates who demonstrate performance equivalent to the Band 3 descriptions 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
1	1	Australian Food Industry – characteristics	H1.2	3 – 4
2	1	Food Manufacture – processing, food additives	H1.1	4 – 5
3	1	Food Manufacture – storage	H4.2	3 – 4
4	1	Food Product Development – marketing	H1.3	2 – 3
5	1	Food Product Development – line extensions	H1.3	3 – 4
6	1	Food Manufacture – preservation	H4.2	4 – 5
7	1	Australian Food Industry – response to environmental concerns	H1.2, H1.3	4 – 5
8	1	Food Product Development – steps in 'me-too' product development	H1.3	4 – 5
9	1	Australian Food Industry – government legislation	H1.2	3 – 4
10	1	Food Manufacture – preservation	H1.1	4 – 5
11(a)	3	Australian Food Industry – legislation	H1.2, H3.1	2 – 4
11(b)	5	Australian Food Industry – recent developments	H1.2, H3.1	2 – 5
11(c)	7	Australian Food Industry – research and development	H1.2, H3.1	2 – 6
12(a)	3	Food Manufacture – food packaging	H1.1, H4.2	2 – 4
12(b)	5	Food Manufacture – processes	H1.1, H4.2	2 – 5
12(c)(i)	2	Food Manufacture – spoilage	H1.1, H4.2	2 – 3
12(c)(ii)	5	Food Manufacture – preservation	H1.1, H4.2	2 – 5
13(a)	2	Food Product Development – factors influencing	H1.3	2 – 4
13(b)	8	Food Product Development – steps	H1.3	2 – 5
13(c)	1	Food Product Development – sensory evaluation	H1.3	2 – 3
13(d)	4	Food Product Development – promotional strategies	H1.3	2 – 5
14(a)	4	Contemporary Food Issues – Nutrition – influences on nutritional status	H2.1	2 – 4
14(b)	6	Contemporary Food Issues – Nutrition – dietary strategies for individuals	H2.1	2 – 5
15(a)	4	Contemporary Food Issues – Market Place	H2.1	2 – 4
15(b)	6	Contemporary Food Issues – Market Place	H2.1	2 – 5
16(a)	8	Food Manufacture – production and processing	H1.1, H1.4	2 – 5
16(b)	12	Food Manufacture – social implications	H1.1, H1.4	2 – 6
17(a)	8	Food Product Development – factors influencing	H1.3	2 – 5
17(b)	12	Food Product Development – steps	H1.3	2 – 6
18	15	Contemporary Food Issues – Nutrition – diet for specific group	H2.1	2 – 6
19	15	Contemporary Food Issues – Nutrition – health programs	H2.1	2 – 6
20	15	Contemporary Food Issues – Market Place – ecologically sustainable production	H2.1	2 – 6
21	15	Contemporary Food Issues – Market Place – risks and benefits of technology	H2.1	2 – 6



Sample marking guidelines for Food Technology

The following marking guidelines have been developed for selected questions from the 2001 HSC Specimen Examination in Food Technology. These guidelines indicate the approach that would be taken to marking questions.

For each question, the following are typically included:

1. The syllabus outcomes that are targeted by the question.
2. The assessment rubric from the specimen paper, where there is one, listing the set of general criteria that are used to assess responses.
3. The marking guidelines, which show the criteria to be applied to responses along with the marks to be awarded in line with the quality of the responses. For extended-response questions, performance is described at a number of levels of performance, each covering a range of marks.
4. A sample answer or some points that answers might include. Sample answers indicate the scope and depth of treatment expected, and are not intended to be prescriptive. Similarly, the points that could be included in answers are not intended to be an exhaustive list, but rather an indication of the considerations that students could include in their responses.

Marking guidelines will generally require some refinement at the Marking Centre to take account of unanticipated responses that students present. For essay-type questions, the standard described at each mark range will be made clear during pilot-marking by the selection of sample scripts.

In a standards-referenced framework, examination questions are closely linked to syllabus content and outcomes. Expectations of the question are to be clear in the wording of the question. Marking guidelines will be developed at the same time as the examination questions, by examination committees. The development of marking guidelines will be guided by the Board's *Principles for Developing Marking Guidelines Examinations in a Standards-Referenced Framework*, published in Board Bulletin Volume 9 Number 3 (May 2000).

Sample Marking Guidelines – Food Technology

Marks

Question 12 — Food Manufacture (15 marks)

- (a) Name ONE material used in food packaging and list THREE advantages of using this material. 3

Outcomes assessed: H1.1, H4.2

MARKING GUIDELINES

Criteria	Marks
• Lists three advantages	3
• Lists two advantages	2
• Lists one advantage	1

Sample answer:

Material: Steel cans

Advantages: They can be stored for long periods, they provide very good protection for the contents and they are impact resistant.

- (b) For ONE manufactured food product that you have studied, explain the process that transforms the raw materials to the final manufactured product. 5

Outcomes assessed: H1.1, H4.2

MARKING GUIDELINES

Criteria	Marks
<ul style="list-style-type: none"> • Identifies processes involved • Places processes in correct sequence • Uses correct terms • Identifies critical control points • Indicates off-shoots if applicable 	5
<ul style="list-style-type: none"> • Identifies processes • Places in correct sequence • 1–2 control points or off-shoots are not referred to 	4
<ul style="list-style-type: none"> • Identifies most of the processes • Generally places them in a sequence. 	3
<ul style="list-style-type: none"> • Identifies about half the processes for the product but does not necessarily place them in sequence 	2
<ul style="list-style-type: none"> • Identifies 1–2 processes with no sequence 	1

Sample answer:

Eg Flour

The raw material (wheat) is harvested and transported to silos or dumps for storage. Wheat is inspected for quality upon delivery. After a period of storage, wheat is transported to flour mills, and again checked and graded. The moisture content of the

wheat is determined and adjusted if necessary. Moisture content is checked again for quality control. Wheat is then transferred to a mill and milled. The resultant products are separated, ie flour, semolina, bran. Flour moisture and protein are then analysed (quality control). Flour is then stored until packaged. Further checks are made upon packaging.

Marks

(c) Select ONE food from the following list:

- fresh meat
- apples
- green beans
- fresh milk

(i) Describe TWO possible causes of spoilage in the selected food. **2**

Outcomes assessed: H1.1, H4.2

MARKING GUIDELINES

Criteria	Marks
• Describes two causes of spoilage	2
• Describes one cause of spoilage OR • Lists two causes of spoilage	1

Sample answer:

Apples: Insect infestation causes spoilage by damaging both appearance (skin damage) and flesh. Insects burrow into or lay eggs in apples, rendering them less attractive to consumers or inedible. Physical damage is caused by picking and mechanical sorting. Grading and polishing causes skin damage and bruising.

(ii) Identify ONE food preservation technique that could be used to extend the shelf-life of the selected food. Explain TWO of the main principles in the use of this technique. **5**

Outcomes assessed: H1.1, H4.2

MARKING GUIDELINES

Criteria	Marks
• Identifies one food preservation technique and provides two well-explained principles in the use of this technique	5
• Identifies one food preservation technique and provides two principles in the use of this technique, one of which is well-explained and one limited explanation	4
• Identifies one food preservation technique and provides one well-explained principle in the use of this technique OR • Identifies one food preservation technique and provides limited explanations of two principles in the use of this technique	3

Criteria	Marks
<ul style="list-style-type: none"> Identifies one food preservation technique and provides a limited explanation of a principle in the use of this technique 	2
<ul style="list-style-type: none"> Identifies one food preservation technique 	1

Sample answer:

Food preservation techniques may include freezing, canning, blanching, dehydration, dehydration, pasteurisation, chilling

Chilling is used to preserve the shelf life of apples. One principle in chilling apples is that the reduced temperature retards microbial growth and slows enzyme action on the surface and within the apple. Another principle is that chilling is normally done in an environment, such as a refrigerated cabinet, that protects apples from insect and rodent attack.

Question 18 — Contemporary Food Issues – Nutrition (15 marks)

Identify a group of people in Australia who have a diet-related disorder. What are the key components of a diet that you would recommend for this special group? Justify your answer.

In your answer you will be assessed on how well you:

- present ideas clearly in a well-structured text
 - use appropriate terminology
 - support the argument with relevant examples
-

Outcome assessed: H2.1

MARKING GUIDELINES

Criteria	Marks
<ul style="list-style-type: none"> Identifies a group of people in Australia who have a diet-related disorder Identifies key components of diet appropriate for this group, and gives a range of examples Clearly justifies in detail why these key components are necessary or desirable for this group Uses appropriate terminology in a clear, well-structured response 	13 – 15
<ul style="list-style-type: none"> Identifies a group of people in Australia who have a diet-related disorder Identifies key components of diet appropriate for this group, and gives some examples Justifies in general terms why these components are necessary Uses appropriate terminology in a structured response 	10 – 12
<ul style="list-style-type: none"> Identifies a group of people in Australia who have a diet-related disorder Identifies some components of diet appropriate for this group Some justification given Uses some appropriate terminology 	7 – 9

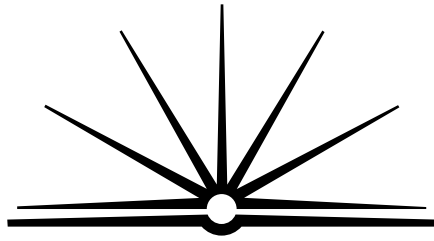
Criteria	Marks
<ul style="list-style-type: none"> • Identifies a group of people in Australia who have a diet-related disorder • Identifies a few components of diet appropriate for this group • Little justification given • Uses a few appropriate terms 	4 – 6
<ul style="list-style-type: none"> • Identifies a group of people in Australia who have a diet-related disorder • Identifies one or two components of diet appropriate for this group • No justification given • Uses little or no appropriate terminology 	1 – 3

Answers could include:

Group: Diabetes sufferers

Key components of diet recommended could include:

- Since diabetes sufferers do not produce enough insulin to cope with high sugar intake, they should aim for a low sugar intake. Reduce consumption of confectionery, most juices, high-sugar cereals and sugar in beverages and biscuits. Substitute, if necessary, with sugar substitutes such as Splenda or Nutra-Sweet.
- Since fat is readily converted by the body to sugar, diabetes sufferers should also have a low fat intake. Cut out fatty meat, biscuits, dairy products such as full-cream milk, cheese and butter. Could substitute low-fat dairy products such as skim milk, ricotta cheese.
- Balance of carbohydrates, proteins and vegetables. These are all low-fat, low-sugar foods that the diabetes sufferer needs to eat frequently in small quantities, such as 6 small meals/snacks per day, rather than 3 large meals. This causes the sugar levels in the blood to plateau out at a safe level rather than elevate after large meals. The digestive system takes much longer to digest these foods, and insulin demand is lower. Starchy, unrefined foods are recommended, such as potatoes, wholemeal breads rather than white, processed breads, rice, pulses, and ‘temperate’ fruits such as apples and pears rather than tropical fruits, which may be higher in sugar.
- Small meals should be taken frequently, and meals not skipped, or a sugar shortage may result. Sufferers are advised to be aware of faint spells or dizzy spells, and keep a supply of ‘quick sugar snacks’, such as jelly beans, in case sugar levels fall too low.
- Main beverage should be water, and a reasonably large quantity per day (two litres) is recommended. This helps dilute blood, as poor circulation is one side effect of diabetes. (If juice is drunk, then it should be a low-sugar juice.)



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

2001
HIGHER SCHOOL CERTIFICATE
SPECIMEN EXAMINATION

Food Technology

General Instructions

- Reading time – 5 minutes
- Working time – 3 hours
- Write using blue or black pen
- Write your Centre Number and Student Number at the top of page 7 and page 15

Section I Pages 2 – 5

Total marks (10)

- Attempt Questions 1 – 10
- Allow about 15 minutes for this section

Section II Pages 7 – 17

Total marks (55)

This section has two parts, Part A and Part B

- Attempt Questions 11 – 13 in Part A
- Attempt either Question 14 or Question 15 in Part B
- Allow about 1 hour and 35 minutes for this section

Section III Page 19

Total marks (20)

- Attempt either Question 16 or Question 17
- Allow about 40 minutes for this section

Section IV Page 20

Total marks (15)

- Attempt ONE question from Questions 18 – 21
- Allow about 30 minutes for this section

Section I

Total marks (10)

Attempt Questions 1 – 10

Allow about 15 minutes for this section

Use the multiple-choice answer sheet.

Select the alternative A, B, C or D that best answers the question. Fill in the response oval completely.

Sample $2 + 4 =$ (A) 2 (B) 6 (C) 8 (D) 9
 A B C D

If you think you have made a mistake, put a cross through the incorrect answer and fill in the new answer.

A B C D

If you change your mind and have crossed out what you consider to be the correct answer, then indicate this by writing the word *correct* and drawing an arrow as follows:

A B ^{*correct*} C D

- 1** Which of the following best characterises the Australian food industry?
- (A) Heavy reliance on imported raw material
 - (B) Absence of government regulation
 - (C) Large ownership by multinationals
 - (D) Export of high levels of processed products

- 2** The following ingredient list appears on a food label.

Ingredients: pasta (wheat flour), salt, flavour enhancers (621, 631), chicken meat, onion, sugar, lactose, chicken fat, leeks, flavours (garlic, spice extracts), yeast extract, chives, colour (100), anti-caking agent (544).

From the ingredient list, it is apparent that the food product

- (A) should be stored at room temperature.
 - (B) should be stored in a freezer.
 - (C) is a solid, dehydrated product.
 - (D) is a free-flowing, dehydrated product.
- 3** Why should frozen food products displayed in retail chest freezers be kept below the load line?
- (A) To prevent product tampering
 - (B) To reduce desiccation of the food product
 - (C) To minimise product quality loss
 - (D) To avoid damage to the package
- 4** Which term describes a group of consumers with special characteristics that make them different from the average consumer?
- (A) Niche market
 - (B) Target market
 - (C) Market segment
 - (D) Specialised market

- 5** Which of the following best describes a line extension?
- (A) The manufacture of a new product to complement an existing product
 - (B) A variation or modification of an existing product
 - (C) A copy of an existing product
 - (D) An innovation in the packaging of an existing product
- 6** In the canning process, which of the following most influences the effectiveness of heat in preventing food spoilage?
- (A) The consistency of the food and the extent of heat penetration
 - (B) The pH of the food and the length of the cooling period
 - (C) The water content of the food and the cooking temperature
 - (D) The material in the container and the additives used
- 7** In recent years, the Australian food industry has responded in a number of ways to growing community concern for the environment. In which area has the response been greatest?
- (A) Microwave processing
 - (B) Food storage
 - (C) Food packaging
 - (D) Factory waste disposal
- 8** What is the most likely sequence of steps in the development of a 'me-too' food product?
- (A) Opportunity identification, development of prototype, implementation of marketing strategies
 - (B) Opportunity identification, production, implementation of marketing strategies
 - (C) Design of product concept, development of prototype, production
 - (D) Design of product concept, production, evaluation of commercial success

- 9** Which government legislation has had the most significant impact on ALL levels of manufacturing within the Australian food industry?
- (A) Trade Practices Act
 - (B) Trade Measurement Act
 - (C) Food Act
 - (D) Occupational Health and Safety Act
- 10** Commercial food manufacturers make use of a method of quick freezing foods at around -40°C . Why is this method more effective than slow freezing?
- (A) Small round ice crystals, that fit between cells in the food, are created.
 - (B) All enzymes are destroyed in less time.
 - (C) The length of time a food can be stored in its frozen state is increased.
 - (D) The incidence of freezer drip on thawing is prevented.

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Centre Number

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Student Number

Section II

Total marks (55)

Allow about 1 hour and 35 minutes for this section

Part A

Total marks (45)

Attempt Questions 11 – 13

Answer the questions in the spaces provided.



Question 11 — Australian Food Industry (15 marks) **Marks**

- (a) Give ONE example of State Government legislation that impacts on the Australian food industry. Describe its impact. **3**

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Question 11 continues on page 8

Question 11 (continued)

- (b) How has a recent development in ONE sector of the agri-food chain in the Australian food industry affected other sectors in the agri-food chain? **5**

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Question 11 continues on page 9

Question 12 — Food Manufacture (15 marks)

- (a) Name ONE material used in food packaging and list THREE advantages of using this material. **3**

Material

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Advantages

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- (b) For ONE manufactured food product that you have studied, explain the process that transforms the raw materials into the final manufactured product. **5**

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Question 12 continues on page 11

Question 12 (continued)

(c) Select ONE food from the following list:

- fresh meat
- apples
- green beans
- fresh milk

(i) Describe TWO possible causes of spoilage in the selected food. **2**

Selected food

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(ii) Identify ONE food preservation technique that could be used to extend the shelf-life of the selected food. Explain TWO of the main principles in the use of this technique. **5**

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End of Question 12

Question 13 — Food Product Development (15 marks)

The Hey Presto Ice-Cream company is considering developing a range of low-fat fruit-flavoured ice-creams.

- (a) Suggest TWO possible reasons why the company is considering developing such a range of products. **2**

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- (b) Describe FOUR steps that would need to be taken in the development of the product range and explain why each step is important. **8**

Step 1

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Step 2

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Step 3

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Step 4

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Question 13 continues on page 13

Marks

Question 13 (continued)

- (c) Describe ONE method of sensory evaluation that could be used to test the new range of ice-creams. **1**

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- (d) List TWO possible promotional strategies for the product range, and explain why each would be appropriate. **4**

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End of Question 13

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Centre Number

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Student Number

Section II

Part B

Total marks (10)

Attempt either Question 14 or Question 15

Answer the question in the spaces provided.



Question 14 — Contemporary Food Issues – Nutrition (10 marks) **Marks**

- (a) A significant proportion of the Australian population is overweight or obese. Identify TWO features of the Australian lifestyle and explain how these features contribute to this proportion. **4**

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Question 14 continues on page 16

Question 14 (continued)

- (b) Explain TWO dietary strategies that can be adopted by individuals to assist in maintaining a healthy weight range. **6**

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End of Question 14

OR

Question 15 — Contemporary Food Issues – Marketplace (10 marks)

- (a) Identify ONE functional food. How does it enhance health and cater for a specific target market? **4**

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- (b) Identify and explain THREE factors that contribute to inequitable access to the global food supply. **6**

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Section III

Total marks (20)

Attempt either Question 16 or Question 17

Allow about 40 minutes for this section

Answer the question in a writing booklet. Extra writing booklets are available.

	Marks
Question 16 — Food Manufacture (20 marks)	
A deep-fried food product consisting of a savoury vegetable filling in a batter coating is targeted for distribution in take-away food stores.	
Ingredients of the product are wheat flour, potato, cabbage, carrots, salt and spices.	
(a) Describe and explain the factors that need to be considered during the manufacture of this product.	8
(b) Discuss the possible social implications that may arise as a result of the manufacture of this product.	12

OR

Question 17 — Food Product Development (20 marks)

Only about 25% of new food products are successful in the marketplace.

(a) Explain why many new products fail.	8
(b) Evaluate the role of a marketing plan in increasing the chance of success of new products.	12

Section IV

Total marks (15)

Attempt ONE question from Questions 18 – 21

Allow about 30 minutes for this section

Answer the question in a SEPARATE writing booklet. Extra writing booklets are available.

In your answer you will be assessed on how well you:

- present ideas clearly in a well-structured text
 - use appropriate terminology
 - support the argument with relevant examples
-

Question 18 — Contemporary Food Issues – Nutrition (15 marks)

Identify a group of people in Australia who have a diet-related disorder. What are the key components of a diet that you would recommend for this special group? Justify your answer.

OR

Question 19 — Contemporary Food Issues – Nutrition (15 marks)

Evaluate at least TWO programs used in Australia to promote optimum health through good nutrition.

OR

Question 20 — Contemporary Food Issues – Marketplace (15 marks)

Evaluate the food industry's response to the growing demand for ecologically sustainable production methods.

OR

Question 21 — Contemporary Food Issues – Marketplace (15 marks)

Evaluate the potential risks and benefits in using emerging technologies in food production and manufacture.

End of paper