



# ORANGE HIGH SCHOOL

## ASSESSMENT TASK NOTIFICATION

<b>Subject</b>	Food Technology
<b>Topic</b>	Food Manufacture
<b>Class Teacher</b>	Mrs L Phillips ( <a href="mailto:lisa.t.phillips@det.nsw.edu.au">lisa.t.phillips@det.nsw.edu.au</a> )
<b>Head Teacher</b>	Mr D. Wait
<b>Year</b>	Year 12
<b>Date Given</b>	
<b>Date Due</b>	Week 9 Term 1 2023
<b>Weighting</b>	25%

### Assessment Outline

#### Task Description & Requirements:

##### SITUATION:

Food manufacturing organisations add value or transform a product that is then sold for human consumption. A company must be able to source good quality raw materials in enough quantities, then process the products in a manner that results in a safe and viable product for consumers.

**Task Brief:** Your role is to develop an easy to follow flowchart that follows the production steps in the making of a preserved product.

Use of industry appropriate symbols should accompany the steps.

You are to research the process steps that occur in the production.

You are to research the principles of preservation.

You are also required to prepare the preserved product - **Tomato Chutney** - during a practical lesson. This is an individual practical activity.

A jar will be provided for the end product.

Written responses should be word processed and clearly marked with your name and your response to each question, which must be clearly labelled. You may upload it onto google classroom.

1. Create a flow chart for the Tomato Chutney, using the production methods from the list below.

Use the appropriate symbols and describe what process occurs at each step. Communicate your ideas using appropriate terminology.

- -Inspection of raw materials
- -Washing
- -Peeling
- -Size reduction
- -Adding of extra ingredients
- -Inspection
- -Packaging
- -Cooling
- -Storage
- -Distribution

2. Research the following:	
➤ i) Identify the raw material specifications for each ingredient.	/10
➤ ii) Identify which food additives would be used if this product was manufactured at a commercial level.	/5
For each additive discussed, explain its function.	/5
➤ iii) Identify the main causes of spoilage of the perishable ingredients before preservation.	/5
➤ iv) Explain the main principles of preservation used in this product.	/5
3. Identify critical control points and describe quality control procedures relevant to the making of the product.	/7
4. Practical Application.	
➤ i) Application of relish making procedures and principles of food preservation.	/20
➤ ii) Demonstration of safe, hygienic work practices.	/5
5. Bibliography	
Total Marks	/70

<b><u>Non-completion of Task:</u></b> If you are away on the day that the task is due, you must make alternative arrangements with your teacher beforehand. If you are suddenly away on the day that the task is due, you must contact your teacher or Head Teacher on your return to school. Documentation will be required in both classes.
<b><u>Plagiarism:</u></b> Plagiarism, the using of the work of others without acknowledgement will incur serious penalties and may result in zero award. Any cheating will also incur penalties.
<b>Failure to follow the above procedures may result in a zero award. The policies and procedures that are outlined on the ROSA booklet will be followed regarding the non-completion of assessment tasks.</b>

**Marking Criteria: Task Guidelines: (steps/marking scale/grid)**

<i>Criteria</i>	<i>Marks</i>
Creation of flow chart, using appropriate symbols and descriptions	15
Identification and explanation of raw materials specifications	10
Identification and explanation of food additives	10
Explanation of main principles of preservation used. Discussion of why preservation methods work	10
Identification of critical control points Describe quality control procedures	7
Practical Application: Application of procedures and principles of food preservation Demonstration of safe, hygienic work practices	20
Bibliography	3
Total Marks	/75

### Question 1

*H1.1 explains manufacturing processes and technologies used in the production of food products.*

Create a flow chart for the manufactured food item, using suitable production methods from the list. Use the appropriate symbols and describe what process occurs at each step. Communicate your ideas using appropriate terminology.

<ul style="list-style-type: none"><li>• Extensive and detailed knowledge and understanding of food manufacture.</li><li>• Detailed information of each step in the process is provided: inspection of raw materials, Washing, peeling, size reduction, adding of extra ingredients, inspection, packaging, cooling, storage, distribution.</li><li>• Appropriate symbols shown for each step.</li><li>• Detailed characteristics and features of the process provided</li></ul>	<b>13 - 15 marks</b>
<ul style="list-style-type: none"><li>• Thorough knowledge and understanding of food manufacture</li><li>• Thorough information of each step in the process is provided: inspection of raw materials, washing, peeling, size reduction, adding of extra ingredients, inspection, packaging, cooling, storage, distribution.</li><li>• Appropriate symbols shown for each step</li><li>• Characteristics and features of the process provided</li></ul>	<b>9-12 marks</b>
<ul style="list-style-type: none"><li>• Sound knowledge and understanding of food manufacture provided.</li><li>• Sound information of most steps in the process is provided: inspection of raw materials, washing, peeling, size reduction, adding of extra ingredients, inspection, packaging, cooling, storage, distribution.</li><li>• Some appropriate symbols shown for some steps.</li><li>• Some characteristics and / or features provided</li></ul>	<b>5-8 marks</b>
<ul style="list-style-type: none"><li>• Basic knowledge of food manufacture provided.</li><li>• Basic information of some steps in the process is provided: inspection of raw materials, washing, peeling, size reduction, adding of extra ingredients, inspection, packaging, cooling, storage, distribution.</li><li>• Some symbols shown</li></ul>	<b>2-4 marks</b>
<ul style="list-style-type: none"><li>• Some points about the manufacture of the food listed.</li></ul>	<b>0-1 mark</b>

**Question 2 i)**

*H1.1 explains manufacturing processes and technologies used in the production of food products*

Identify the raw material specifications for each ingredient

<ul style="list-style-type: none"><li>• Correctly identified in depth the standards for physical characteristics</li><li>• Correctly identified in depth standards for sensory characteristics</li><li>• Correctly identified in depth standards for chemical characteristics</li></ul>	8 – 10 marks
<ul style="list-style-type: none"><li>• Correctly identified the standards for physical characteristics</li><li>• Correctly identified the standards for sensory characteristics</li><li>• Correctly identified the standards for chemical characteristics</li></ul>	4 – 7 marks
<ul style="list-style-type: none"><li>• Identified some physical characteristics</li><li>• Identified some sensory characteristics</li><li>• Identified some chemical characteristics</li></ul>	1 -3 marks
<ul style="list-style-type: none"><li>• Limited description of raw material specification</li></ul>	0 marks

**Question 2 ii)**

*H4.2 applies principles of food preservation to extend the life of food and maintain safety.*

*Identify food additives used in commercial manufacture of Tomato*

*Relish*

<ul style="list-style-type: none"><li>• Correctly identified the correct food additives</li><li>• Correctly identified the functions of these food additives</li></ul>	8-10 marks
<ul style="list-style-type: none"><li>• Correctly identified some food additives</li><li>• Correctly identified some of the functions of these food additives</li></ul>	5-7 marks
<ul style="list-style-type: none"><li>• Correctly identified the correct food additives</li><li>• Correctly identified the functions of these food additives</li></ul>	2-4 marks
<ul style="list-style-type: none"><li>• Identified a food additive and/or</li><li>• Identified the functions of these food additive</li></ul>	1 mark

**Question 3 i)**

***H4.2 applies principles of food preservation to extend the life of food and maintain safety.***  
*Identifies the main causes of food spoilage of the perishable items before preservation.*

<ul style="list-style-type: none"><li>Identifies the main causes of food spoilage of the perishable items before preservation in the Tomato Chutney.</li></ul>	<b>5 marks</b>
<ul style="list-style-type: none"><li>Identifies some of the causes of food spoilage of the perishable items before preservation.</li></ul>	<b>4 marks</b>
<ul style="list-style-type: none"><li>Identifies a cause of food spoilage.</li></ul>	<b>2 - 3 marks</b>
<ul style="list-style-type: none"><li>Point about food spoilage provided.</li></ul>	<b>1 mark</b>

**Question 3 ii)**

***H4.2 applies principles of food preservation to extend the life of food and maintain safety.***  
*i) Explain the main principles of preservation used in a preserved product.*

<ul style="list-style-type: none"><li>Describes the main principles of preservation used in the Tomato Chutney.</li><li>Thorough explanation of why preservation method works.</li></ul>	<b>8-7 marks</b>
<ul style="list-style-type: none"><li>Describes some of the principles of preservation used in product.</li><li>Detailed explanation of why preservation method works.</li></ul>	<b>6-4 marks</b>
<ul style="list-style-type: none"><li>Describes a preservation principle.</li><li>Basic explanation of why preservation method works.</li></ul>	<b>2 - 3 marks</b>
<ul style="list-style-type: none"><li>Point about product provided.</li></ul>	<b>1 mark</b>

#### Question 4

***H4.2 applies principles of food preservation to extend the life of food and maintain safety.***  
*Identify critical control points and describe quality control procedures relevant to the making of the preserved product.*

<ul style="list-style-type: none"><li>• Recognises and names the critical control points.</li><li>• Detailed characteristics and features of quality control procedures relevant to the making of the preserved product.</li></ul>	<b>6 -7 marks</b>
<ul style="list-style-type: none"><li>• Recognises and names some critical control points.</li><li>• Thorough characteristics and features of quality control procedures relevant to the making of the preserved product.</li></ul>	<b>4-5 marks</b>
<ul style="list-style-type: none"><li>• Names the critical control points.</li><li>• Some characteristics and / or features of quality control procedures relevant to the making of the preserved product.</li></ul>	<b>2-3 marks</b>
<ul style="list-style-type: none"><li>• Lists a critical control point OR a point about quality control.</li></ul>	<b>1 mark</b>

#### Question 5

***H4.2 applies principles of food preservation to extend the life of food and maintain safety.***

*Prepare the recipe in class during the lesson using the recipe instructions.*

*You are to work on your own and present the finished product in the jar supplied. You must always remember to work safely and hygienically. The practical should be completed within the lesson.*

<ul style="list-style-type: none"><li>• Prepared (hygiene &amp; safety), organised, clean clear work area.</li><li>• Effective workflow and finished on time.</li></ul>	<b>20 - 15 marks</b>
<ul style="list-style-type: none"><li>• Prepared (hygiene &amp; safety), clean clear work area.</li><li>• Effective workflow and finished on time.</li></ul>	<b>14 - 7 marks</b>
<ul style="list-style-type: none"><li>• Prepared (hygiene &amp; safety), cluttered work area with cleaning incomplete</li><li>• Ineffective workflow and not finished on time.</li></ul>	<b>7 - 0 marks</b>

**Comments:**