



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

## 2009 HSC Food Technology Marking Guidelines

### Section II, Part A

#### Question 11 (a)

*Outcomes assessed: H1.2*

#### MARKING GUIDELINES

Criteria	Marks
• Recognises and names TWO pieces of legislation relevant to the scenario	2
• Recognises and names a piece of legislation relevant to the scenario	1

#### Question 11 (b)

*Outcomes assessed: H1.2*

#### MARKING GUIDELINES

Criteria	Marks
• Provides characteristics and features of breaches associated with both pieces of legislation identified in part (a)	4
• Provides characteristics and features of breaches associated with a piece of legislation identified in part (a)	3
• Sketches in general terms breach(es) of legislation and/or relevant legislation	2
• Provides general information on food safety/hygiene	1
OR	
• Identifies breach(es) of legislation	

**Question 11 (c)***Outcomes assessed: H1.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>Provides characteristics and features of the processes that would be used to deal with the food poisoning outbreak in this scenario</li></ul>	4
<ul style="list-style-type: none"><li>Provides characteristics and features of a process that would be used to deal with the food poisoning outbreak in this scenario</li></ul>	3
<ul style="list-style-type: none"><li>Sketches in general terms a process or processes that would be used to deal with the food poisoning outbreak in this scenario</li></ul>	2
<ul style="list-style-type: none"><li>Recognises and names a part of the processes</li></ul> <p>OR</p> <ul style="list-style-type: none"><li>Gives general information on food poisoning</li></ul>	1

**Question 11 (d)***Outcomes assessed: H1.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>Puts forward suggestions that Pat's Pies could implement for a relevant program to improve food safety and hygiene practices. Supports suggestions with reason(s)</li></ul>	4–5
<ul style="list-style-type: none"><li>Sketches in general terms suggestions that Pat's Pies could implement for a program to train staff and/or improve food safety and hygiene practices. Supports suggestion(s) with a reason</li></ul>	3
<ul style="list-style-type: none"><li>Sketches in general terms a suggestion that Pat's Pies could implement for a program to train staff and/or improve food safety and/or hygiene practices</li></ul>	2
<ul style="list-style-type: none"><li>Names food safety practice(s)</li></ul>	1

**Question 12 (a)***Outcomes assessed: H4.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Sketches in general terms functions of packaging	3
• Recognises and names functions of packaging	2
• Provides general information on packaging	1

**Question 12 (b) (i)***Outcomes assessed: H4.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Recognises and names an appropriate packaging material for the selected food/product	1

**Question 12 (b) (ii)***Outcomes assessed: H4.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Make a relationship evident between the suitability of the type of packaging material and the storage and distribution of the selected food/product	4–5
• Provides characteristics and features of a food package and/or packaging material with reference to storage and/or distribution	3
• Sketches in general terms a food package and/or packaging material	2
• Provides general information about packaging	1

**Question 12 (b) (iii)***Outcomes assessed: H1.4, H4.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Makes a judgement based on factors about the environmental impact of the packaging material identified	6
• Shows the cause and effect of environmental factors on the packaging material identified	5
• Provides characteristics and features of the packaging material with reference to the environment	4
• Sketches in general terms features of the packaging material with reference to the environment	3
• Provides general information about the packaging material and/or the environment	1–2

**Question 13 (a)***Outcomes assessed: H1.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Provides characteristics and features of the market research needed before specifications are developed for this product	4
• Provides some characteristics and features of market research	3
• Sketches in general terms market research	2
• Recognises and names a market research method	1

**Question 13 (b)***Outcomes assessed: H1.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Provides characteristics and features of a feasibility study (technical and financial) conducted during the development of the product	5
• Provides characteristics and features of a feasibility study	4
• Sketches in general terms features of a feasibility study (technical or financial)	2–3
• Provides general information on a feasibility study	1

**Question 13 (c)***Outcomes assessed: H1.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
• Provides the why and/or how of tests conducted during prototype development for this product	5–6
• Provides characteristics and features of tests	4
• Sketches in general terms prototype test(s)	2–3
• Provides general information on prototype testing	1

## Section II, Part B

### Question 14 (a)

*Outcomes assessed: H2.1*

#### MARKING GUIDELINES

Criteria	Marks
• Provides characteristics and features of advertising practices used by fast food outlets to sell their products, using relevant examples	4
• Provides characteristics and features of an advertising practice used by fast food outlets (examples given)	3
• Sketches in general terms advertising practices used by fast food outlets	2
• Provides general information on advertising practices	1

### Question 14 (b)

*Outcomes assessed: H2.1*

#### MARKING GUIDELINES

Criteria	Marks
• Makes a clear relationship evident between the advertisement and its influence on attitudes towards milk AND body image	5–6
• Makes a relationship between the advertisement and its influence on attitudes towards milk AND/OR body image	4
• Sketches in general terms information about the advertisement and its link to milk and/or body image	3
• Provides general information on the advertisement and/or milk and/or body image	1–2

**Question 15 (a)***Outcomes assessed: H2.1***MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"><li>Names the agency</li></ul>	1

**Question 15 (b)***Outcomes assessed: H2.1***MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"><li>Provides characteristics and features of legal labelling requirements needed to support nutritional claims on the label</li></ul>	4
<ul style="list-style-type: none"><li>Sketches in general terms legal labelling requirements needed to support nutritional claims on the label</li></ul>	3
<ul style="list-style-type: none"><li>Recognises and names legal labelling requirements needed to support nutritional claims</li></ul>	2
<ul style="list-style-type: none"><li>Provides general information on labelling</li></ul>	1

**Question 15 (c)***Outcomes assessed: H2.1***MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"><li>Provides points for and/or against the marketplace trend of using quality descriptors in food product marketing practices</li><li>Uses relevant examples</li></ul>	5
<ul style="list-style-type: none"><li>Provides characteristics and features associated with the marketplace trend of using quality descriptors in food product marketing practices</li><li>Uses relevant examples</li></ul>	4
<ul style="list-style-type: none"><li>Sketches in general terms the marketplace trend of using quality descriptors in food product marketing practices</li></ul> AND/OR <ul style="list-style-type: none"><li>Provides example(s)</li></ul>	2–3
<ul style="list-style-type: none"><li>Provides general information on the use of quality descriptors</li></ul> OR <ul style="list-style-type: none"><li>Provides relevant food related example(s)</li></ul>	1

### Section III

#### Question 16 (a)

*Outcomes assessed: H4.2*

#### MARKING GUIDELINES

Criteria	Marks
• Sketches in general terms reasons for preserving foods	3–4
• Recognises and names reasons for preserving foods OR	2
• Sketches in general terms a reason for preserving foods	
• Provides general information about preserving foods	1

#### Question 16 (b)

*Outcomes assessed: H4.2*

#### MARKING GUIDELINES

Criteria	Marks
• Provides characteristics and features of causes of food deterioration and spoilage • Uses appropriate examples to support answer	5–6
• Sketches in general terms causes of food deterioration and spoilage • Uses example(s) to support answer	3–4
• Recognises and names cause(s) of food deterioration and spoilage AND/OR	1–2
• Provides general information about food deterioration and spoilage	

**Question 16 (c)***Outcomes assessed: H4.2***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>• Puts forward for consideration an idea/suggestion of preservation processes suitable for the selected food</li><li>• Makes clear or plain the principles behind each preservation process for the selected food</li></ul>	9–10
<ul style="list-style-type: none"><li>• Puts forward for consideration an idea/suggestion of preservation processes suitable for the selected food</li><li>• Makes clear or plain the principle behind preservation processes proposed</li></ul> AND/OR <ul style="list-style-type: none"><li>• Puts forward for consideration an idea/suggestion of a preservation process suitable for the selected food</li><li>• Makes clear or plain the principles behind preservation process proposed</li></ul>	7–8
<ul style="list-style-type: none"><li>• Puts forward in general terms preservation processes suitable for the selected food</li><li>• Provides a link between preservation processes proposed and principle(s)</li></ul> AND/OR <ul style="list-style-type: none"><li>• Puts forward for consideration an idea/suggestion of a preservation process suitable for the selected food</li><li>• Makes clear or plain the principle behind preservation process proposed</li></ul>	5–6
<ul style="list-style-type: none"><li>• Recognises and names preservation processes suitable for the selected food</li></ul> AND/OR <ul style="list-style-type: none"><li>• Sketches in general terms a preservation process suitable for the selected food</li></ul>	3–4
<ul style="list-style-type: none"><li>• Provides some information on preservation and/or preservation processes and/or principles</li></ul>	1–2

**Question 17 (a)***Outcomes assessed: HI.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>• Sketches in general terms types of food product development, with examples</li></ul>	4
<ul style="list-style-type: none"><li>• Sketches in general terms types of food product development, with example(s)</li></ul> <p>OR</p> <ul style="list-style-type: none"><li>• Recognises and names types of food product development with example(s)</li></ul>	2–3
<ul style="list-style-type: none"><li>• Provides general information on food product development</li></ul> <p>OR</p> <ul style="list-style-type: none"><li>• Recognises and names a type of food product development</li></ul>	1

**Question 17 (b)***Outcomes assessed: HI.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>• Provides characteristics and features of internal factors that food manufacturers need to consider when deciding which type of food product to develop</li></ul>	5–6
<ul style="list-style-type: none"><li>• Sketches in general terms internal factors that food manufacturers need to consider in deciding which type of food product to develop</li></ul>	3–4
<ul style="list-style-type: none"><li>• Recognises and names factors that food manufacturers consider in deciding which type of food product to develop</li></ul>	2
<ul style="list-style-type: none"><li>• Provides general information on food product development</li></ul>	1

**Question 17 (c)***Outcomes assessed: H1.3***MARKING GUIDELINES**

<b>Criteria</b>	<b>Marks</b>
<ul style="list-style-type: none"><li>• Provides reasons why food manufacturers constantly need to develop new food products</li><li>• Provides relevant examples to support the reasons</li></ul>	9–10
<ul style="list-style-type: none"><li>• Provides reasons why food manufacturers develop new food products</li><li>• Provides examples</li></ul>	7–8
<ul style="list-style-type: none"><li>• Sketches in general terms the reasons food manufacturers develop new food products</li><li>• Provides example(s)</li></ul>	5–6
<ul style="list-style-type: none"><li>• Sketches in general terms a reason food manufacturers develop new food products</li><li>• Provides example(s)</li></ul>	3–4
OR	
<ul style="list-style-type: none"><li>• Recognises and names reasons for the development of new food products</li></ul>	
<ul style="list-style-type: none"><li>• Provides general information on the development of new food products</li></ul>	1–2

## Section IV

### Question 18

*Outcomes assessed: H3.2*

#### MARKING GUIDELINES

Criteria	Marks
<ul style="list-style-type: none"><li>• Makes the relationship between nutrition and promotion of optimum health for a specific group evident</li><li>• Provides relevant examples</li><li>• Uses appropriate terminology in a clear, well-structured text</li></ul>	13–15
<ul style="list-style-type: none"><li>• Provides characteristics and features of nutrition or the promotion of optimum health for a specific group</li><li>• Provides examples</li><li>• Uses appropriate terminology in a structured text</li></ul>	10–12
<ul style="list-style-type: none"><li>• Provides characteristics and features of nutrition and/or the promotion of optimum health for a specific group</li><li>• Uses example(s)</li></ul>	7–9
<ul style="list-style-type: none"><li>• Sketches in general terms nutritional considerations or ways of promoting health</li></ul>	4–6
<ul style="list-style-type: none"><li>• Provides general information about nutrition and/or health</li></ul>	1–3

**Question 19**

*Outcomes assessed: H2.1*

**MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"> <li>• Makes the relationship between hereditary and dietary factors contributing to the development of cardiovascular disease and diabetes evident</li> <li>• Includes a dietary plan to manage these conditions</li> <li>• Provides relevant examples</li> <li>• Uses appropriate terminology in a clear, well-structured text</li> </ul>	13–15
<ul style="list-style-type: none"> <li>• Provides characteristics and features of hereditary and dietary factors with some links to the development of cardiovascular disease and diabetes</li> <li>• Includes a dietary plan to manage these conditions</li> <li>• Provides examples</li> <li>• Uses appropriate terminology in a structured text</li> </ul>	10–12
<ul style="list-style-type: none"> <li>• Provides characteristics and features of hereditary and/or dietary factors contributing to the development of cardiovascular disease and/or diabetes</li> <li>• Includes some evidence of a dietary plan to manage these conditions</li> <li>• Uses some examples</li> </ul>	7–9
<ul style="list-style-type: none"> <li>• Sketches in general terms hereditary effects and/or dietary factors contributing to the development of cardiovascular disease and/or diabetes</li> </ul> <p>AND/OR</p> <ul style="list-style-type: none"> <li>• Includes some suitable foods or dietary plan to manage these conditions</li> </ul>	4–6
<ul style="list-style-type: none"> <li>• Provides general information about cardiovascular disease and/or diabetes and/or food(s )and/or suitable dietary plan</li> </ul>	1–3

**Question 20**
*Outcomes assessed: H2.1*
**MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"> <li>Makes evident the relationship between environmental, economic, social and ethical implications of a marketplace trend</li> <li>Provides relevant examples</li> <li>Uses appropriate terminology in a clear, well-structured text</li> </ul>	13–15
<ul style="list-style-type: none"> <li>Provides characteristics and features of environmental, economic, social and ethical implications of a marketplace trend</li> <li>Provides examples</li> <li>Uses appropriate terminology in a structured text</li> </ul>	10–12
<ul style="list-style-type: none"> <li>Provides characteristics and features of marketplace trends</li> </ul> OR <ul style="list-style-type: none"> <li>Sketches in general terms the environmental, economic, social and ethical implications of a marketplace trend</li> <li>Uses examples</li> </ul>	7–9
<ul style="list-style-type: none"> <li>Sketches in general terms marketplace trend(s)</li> </ul> OR <ul style="list-style-type: none"> <li>Sketches in general terms some implications of marketplace trends</li> </ul>	4–6
<ul style="list-style-type: none"> <li>Provides general information on a marketplace trend</li> </ul>	1–3

**Question 21**
*Outcomes assessed: H2.1*
**MARKING GUIDELINES**

Criteria	Marks
<ul style="list-style-type: none"> <li>Makes the relationship between a cradle-to-grave analysis and the cost benefits evident</li> <li>Provides relevant examples</li> <li>Uses appropriate terminology in a clear, well-structured text</li> </ul>	13–15
<ul style="list-style-type: none"> <li>Provides characteristic and features of a cradle-to-grave analysis and the cost benefits</li> <li>Provides examples</li> <li>Uses appropriate terminology in a structured text</li> </ul>	10–12
<ul style="list-style-type: none"> <li>Provides characteristics and features of a cradle-to-grave analysis or cost benefits</li> <li>Uses examples</li> </ul>	7–9
<ul style="list-style-type: none"> <li>Sketches in general terms a cradle-to-grave analysis or cost benefits</li> </ul>	4–6
<ul style="list-style-type: none"> <li>Provides general information on a cradle-to-grave analysis or cost benefits</li> </ul>	1–3

# Food Technology

## 2009 HSC Examination Mapping Grid

Question	Marks	Content	Syllabus outcomes
<b>Section I</b>			
1	1	Quality Assurance	H1.2
2	1	Production Processes	H1.1
3	1	Sectors of AFI	H1.2
4	1	Career opportunities/ Working Conditions	H1.2
5	1	External Factor/ Economic	H1.3
6	1	Marketing/ Pricing Structure	H1.3
7	1	Internal Factor/ Company Image	H1.3
8	1	Waste Management	H1.4
9	1	Current Development in Food Packaging	H1.1
10	1	Food Additives	H1.1
<b>Section II</b>			
<b>Part A</b>			
11 (a)	2	Policy and Legislation	H1.2
11 (b)	4	Policy and Legislation	H1.2
11 (c)	4	(Relating to Australian Food Industry) Federal/ State	H1.2
11 (d)	5	(Relating to Australian Food Industry) Federal/ State	H1.2
12 (a)	3	Functions of Packaging	H4.2
12 (b) (i)	1	Types of Packaging Materials	H4.2
12 (b) (ii)	5	Storage and Distribution	H4.2
12 (b) (iii)	6	Environmental Impact (Materials)	H1.4, H4.2
13 (a)	4	Steps in F.P.Dev (Market Research)	H1.3
13 (b)	5	Feasibility Study	H1.3
13 (c)	6	Prototype Testing	H1.3
<b>Section II</b>			
<b>Part B</b>			
14 (a)	4	Media and impact of advertising	H2.1
14 (b)	6	Health foods/ fast foods/ body image	H2.1
15 (a)	1	Food Marketing Practices/ Labelling	H2.1
15 (b)	4	Food Marketing Practices/ Labelling	H2.1
15 (c)	5	Food Marketing Practices/ Labelling	H2.1
<b>Section III</b>			
16 (a)	4	Reasons for Preservation	H4.2
16 (b)	6	Causes of Food Deterioration/ Spoilage	H4.2
16 (c)	10	Preservation Processes and Principles	H4.2

<b>Question</b>	<b>Marks</b>	<b>Content</b>	<b>Syllabus outcomes</b>
17 (a)	4	Types of Food Prod Dev	H1.3
17 (b)	6	Internal Factors/ Food Dev Types	H1.3
17 (c)	10	Reasons for Food Prod Dev	H1.3
<b>Section IV</b>			
18	15	Nutritional Considerations for a Specific Group	H3.2
19	15	Relationship between nutrient intake and dietary disorder	H2.1
20	15	Impact of environmental, economic, social and ethical issues on market place trend	H2.1
21	15	Cradle to grave analysis	H2.1