



VCE Food and Technology

Written examination – November

Examination specifications

Overall conditions

The examination will be scheduled at a time and date to be set annually by the Victorian Curriculum and Assessment Authority.

The duration of the examination will be 90 minutes with an extra 15 minutes reading time.

VCAA examination rules will apply. Details of these rules are published annually in the *VCE and VCAL Administrative Handbook*.

The examination will be marked by a panel appointed by the VCAA.

The examination will contribute 30 per cent to the Study Score.

Format

Each examination will be presented in a question and answer book.

The examination will be out of 100 marks.

The examination will consist of two sections.

Section A will comprise 15 multiple-choice questions worth one mark each. Students will respond to Section A on a separate multiple-choice answer sheet.

Section B will comprise short answer responses and one extended response question worth 6–10 marks.

In Section B, the questions may be stand-alone questions, or multiple-part questions, which draw on source material. The questions may relate to previously unseen stimulus material.

In Section B, students will be required to provide answers within the spaces allocated in the examination paper.

Section B will be worth 85 marks.

Content

All the key knowledge and key skills that underpin the outcomes in Units 3 and 4 are examinable.

The examination will assess a representative sample of the key knowledge and key skills in the outcomes of each unit. Not all the key knowledge and key skills in each area of study will be examined in every examination.

Students will not be required to demonstrate practical skills in food preparation and processing techniques using tools and equipment. However, students' knowledge of these practical skills and the knowledge and skills they gain through the completion and implementation of their design plan, as covered in Unit 3 Outcome 3 and Unit 4 Outcome 1, are examinable. Examination questions based on Unit 3 Outcome 3 and Unit 4 Outcome 1 may require students to apply knowledge that they have gained in other areas of the course, or during the completion of their design plan, to respond to a new design brief.

Advice

There will not be any questions specifically relating to the students' practical work and/or to the work produced for their School Assessed Task, although the underpinning key knowledge and key skills relating to the School Assessed Task and students' production work will be examinable.

Questions may be asked which cover the key knowledge and key skills of an individual area of study and/or key knowledge and key skills which cover more than one area of study.

The examination may include a range of stimuli that students will need to refer to in order to complete the questions. This may include statistical data, case studies, articles, design briefs, photos and diagrams.

The following sample material provides an indication of the type and range of questions teachers and students can expect on the VCE Food and Technology examination paper with a particular emphasis on areas of the study design where new key knowledge and skills or a change in emphasis have been introduced. They do not represent the full range of questions that could be asked in an examination.

Answers to multiple-choice questions are provided on page 11.

Answers to other questions are not provided.

Sample questions

SECTION A – Multiple-choice questions

Question 1

Fats and oils have an important function in food preparation.

They can

- A. sweeten a food product.
- B. assist some foods to retain moisture.
- C. assist in binding ingredients in a cake.
- D. contribute to the aeration of food products.

Question 2

A function of acids in a recipe is to

- A. thicken mixtures.
- B. act as an activator for yeast.
- C. tenderise the connective tissue in meat and poultry.
- D. create browning on products through dextrinisation.

Question 3

Which one of the following is a wet method of cooking?

- A. steaming fish
- B. baking biscuits
- C. deep-frying dim sims
- D. reheating food in a microwave oven

Question 4

During baking, a brown crust develops on the outside of a loaf of bread as the result of

- A. coagulation.
- B. denaturation.
- C. dextrinisation.
- D. emulsification.

Question 5

Developing criteria for evaluation is a stage in the design process in Food and Technology.

It involves

- A. creating a set of questions to ask the client.
- B. making a list of food items to be produced.
- C. identifying key processes that will be used in producing food items.
- D. creating a set of questions that focus on the specifications found within the design brief.

Question 6

Which of the following food safety issues is a responsibility of state government?

- A. approving all food safety auditors
- B. inspecting all food premises annually
- C. issuing permits for community markets
- D. developing and updating the Food Standards Code

Question 7

Bacteria that cause food spoilage

- A. are a type of enzyme.
- B. are only present in chicken.
- C. will give the food an 'off' odour.
- D. need a moist, damp environment in which to grow.

Question 8

'Reverse osmosis' is a form of membrane technology that is used to

- A. cool pasteurise food.
- B. produce some fruit juices.
- C. change the characteristics of some plant foods.
- D. improve the characteristics of some baked products.

Question 9

Plant sterols are

- A. a functional ingredient.
- B. classified as a probiotic substance.
- C. important in improving the health of the eyes.
- D. able to stimulate the growth of bacteria in the intestine.

Question 10

When making jam, to test whether a gel has formed it is important to

- A. stir the jam well with a fork.
- B. make sure that a skin does not form on the jam sample.
- C. place a saucer in the freezer before beginning the test.
- D. ensure that a saucer is at room temperature before beginning the test.

SECTION B

Question 1

Simply Free Skinny Milk has recently become available to consumers.

This milk contains high levels of calcium and protein, and contains no fat or cholesterol. This milk is produced using membrane technology.

- a. Describe the process of membrane technology.

3 marks

The use of membrane technology in food production has advantages for consumers.

- b. Explain **two** advantages of the use of membrane technology for consumers using examples to support your answer.

4 marks

All primary production, including the grazing of cows for the production of milk, has an impact on the environment. One of the most significant environmental impacts of primary food production is land degradation.

c. i. Explain one way in which land degradation may occur.

ii. Outline **two** sustainable farming practices that are used to manage this type of land degradation.

3 + 4 = 7 marks

The manufacturer of Simply Free Skinny Milk would have considered the impact of its food manufacturing process on the environment.

The use of energy and the use of water are two of the main environmental issues facing food manufacturers in Australia today.

Select one of these environmental issues and state it below.

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- d. i.** Describe the way in which food manufacturers use either energy **or** water in their production processes **and** explain why this is an environmental concern.

- ii.** Explain how the company that manufactures Simply Free Skinny Milk could address this environmental concern.

3 + 4 = 7 marks

The manufacturer of Simply Free Skinny Milk has included a nutrition content claim on their label.

- e.** Explain the meaning of the term ‘nutrition content claim’.

Question 2

The Australian Quarantine and Inspection Service (AQIS) has an important role in ensuring a safe food supply in Australia.

Name and describe **two** main responsibilities of AQIS in ensuring a safe food supply. Use examples to support your answer.

4 marks

Question 3

The Food Standards Code is made up of a series of standards.

a. Name the authority that is responsible for developing the Food Standards Code.

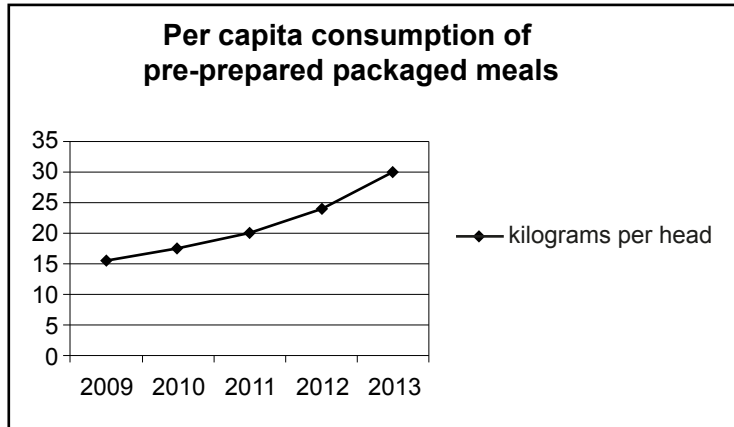
1 mark

b. Outline the four key areas that are contained in the Food Standards Code.

4 marks

Question 4

Pre-prepared packaged meals, including chilled products such as packaged soups and pasta sauces, have increased in popularity over the last two years. Food manufacturers expect the per capita consumption of these products to increase even more rapidly during the years 2011–2013.



Using the information in the graph above, discuss how the driving forces of consumer demands **and** social pressures may account for the predicted increase in consumption of pre-prepared chilled meals.

4 marks

Question 5

Eggs are an important ingredient used in making a variety of food products. Protein is one of the natural food components present in eggs.

Describe in detail three main functions of the protein in eggs in food preparation and processing. Use examples to support your answer.

9 marks

Answers to multiple-choice questions

Question	Answer
1	D
2	C
3	A
4	C
5	D
6	A
7	D
8	B
9	A
10	C