



Gorokan High School
Year 12 Assessment Schedule 2025-2026
Food Technology

Task number	Task 1	Task 2	Task 3	Task 4	
Name of Task	Australian Food Industry Research Task	Food Manufacturing Case Study	Food Product Development Design Task	Trial HSC Exam	
Timing	Term 4, Week 10	Term 1, Week 8	Term 2, Week 7	Examination Period	
Outcomes assessed	H1.2, H1.4, H3.1	H1.1, H1.3, H4.2, H5.1	H1.3, H2.1, H4.1	H1.4, H2.1, H4.2	
Components	Task Weighting %				
Knowledge and understanding of course content	5	5	5	20	35
Knowledge and skills in designing, researching, analysing, and evaluating	10	15	10	5	40
Skills in experimenting with and preparing food by applying theoretical concepts	10	5	10		25
Total %	25	25	25	25	100

Course Outcomes:

- H1.1** explains manufacturing processes and technologies used in the production of food products
- H1.2** examines the nature and extent of the Australian food industry
- H1.3** justifies processes of food product development and manufacture in terms of market, technological and environmental considerations
- H1.4** evaluates the impact of the operation of an organisation within the Australian Food Industry on the individual
- H2.1** evaluates the relationship between food, its production, consumption, promotion, and health
- H3.1** investigates operations of one organisation within the Australian food industry
- H3.2** independently investigates contemporary nutrition issues
- H4.1** develops, prepares, and presents food using product development processes
- H4.2** applies principles of food preservation to extend the life of food and maintain safety
- H5.1** develops, realises, and evaluates solutions to a range of food situations