TEACHERS: M CHURCHILL, S HOLT  
HEAD TEACHER: W PRIDDLE  

STAGE 5 OUTCOMES:  
A Student: -  

5.1.1 demonstrates hygienic handling of food to ensure a safe and appealing product  
5.1.2 identifies, assesses and manages the risks of injury and OHS issues associated with handling of food  
5.2.1 describes the physical and chemical properties of a variety of foods  
5.2.2 accounts for changes to the properties of food which occur during food processing, preparation and storage  
5.2.3 applies appropriate methods of food processing, preparation and storage  
5.3.1 describes the relationship between food consumption, the nutritional value of foods, and the health of individuals and communities  
5.3.2 justifies food choices by analysing the factors that influence eating habits  
5.4.1 collects, evaluates and applies information from a variety of sources  
5.4.2 communicates ideas and information using a range of media and appropriate terminology  
5.5.1 selects and employs appropriate techniques and equipment for a variety of food-specific purposes  
5.5.2 plans, prepares, presents and evaluates food solutions for specific purposes  
5.6.1 examines the relationship between food, technology and society  

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**Year 9/10 Food Technology Assessment Schedule - 2014  
200 Hour Course**  

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<th>SEMESTER 2</th>
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<td><strong>Task No.</strong></td>
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YEAR 9 FOOD TECHNOLOGY

TASK 1: REPORT on FOOD HYGIENE AND SAFETY
You are required to write an information report on Food Hygiene and Safety. The report could be presented as an article for a teenage magazine or as a pamphlet or brochure to include in this magazine.

Your assignment should include the following information:

- Causes of food spoilage
- Personal hygiene for food handlers
- Safe handling of food

Assessment Criteria

The report should:

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TOTAL /60

COMMENT: ____________________________________________

_____________________________________________________

_____________________________________________________

_____________________________________________________
Remember to use SDIPS to proof-read your work!

PREPARE TO WRITE

Text type

Text structure

Title

Purpose

Audience

Ideas

Tone