

The accreditation period for VCE Food Studies has been extended and expires
31 December 2022.

VCE Food Studies

2017–2022

Written examination – End of year

Examination specifications

Overall conditions

The examination will be sat at a time and date to be set annually by the Victorian Curriculum and Assessment Authority (VCAA). VCAA examination rules will apply. Details of these rules are published annually in the *VCE and VCAL Administrative Handbook*.

There will be 15 minutes reading time and 1 hour and 30 minutes writing time.

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

The examination will contribute 40 per cent to the study score.

Content

The *VCE Food Studies Study Design 2017–2022* is the document for the development of the examination. All outcomes in Units 3 and 4 will be examined.

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

Students will not be required to demonstrate practical food skills in the examination; however, the underpinning key knowledge and skills from practical components of the study design are examinable.

Format

The examination will be in the form of a question and answer book.

The examination will consist of two sections.

Section A will consist of 15 multiple-choice questions worth 1 mark each and will be worth a total of 15 marks.

Section B will consist of short-answer and extended-answer questions, including questions with multiple parts. The final question will be worth 10 marks and will not have multiple parts. Section B will be worth a total of 85 marks.

The examination may include questions that refer to visual and/or written material, including scenarios, statistical data, case studies, records of practical activities, articles, photographs, diagrams and quotations.

All questions will be compulsory. The total marks for the examination will be 100.

Answers to Section A are to be recorded on the answer sheet provided for multiple-choice questions.

Answers to Section B are to be recorded in the spaces provided in the question and answer book.

Approved materials and equipment

Pens, pencils, highlighters, erasers, sharpeners and rulers

Relevant references

The following should be referred to in relation to the VCE Food Studies examination:

- *VCE Food Studies Study Design 2017–2022*
- 'VCE Advice for teachers – Food Studies 2017–2022' page on the VCAA website (includes assessment advice)
- *VCAA Bulletin*

Advice

During the 2017–2022 accreditation period for VCE Food Studies, examinations will be prepared according to the examination specifications above. Each examination will conform to these specifications and will test a representative sample of the key knowledge and skills from all outcomes in Units 3 and 4.

Examination questions may relate to one or more areas of study. The weighting of examination questions will reflect approximately the weighting of the outcomes in the study design.

Students should use command/task words, other instructional information within questions and corresponding mark allocations to guide their responses.

A separate document containing a sample examination has been published on the VCE Food Studies 'Examination specifications, past examinations and examination reports' page on the VCAA website.

The sample examination provides an indication of the format of the examination, and the types of questions teachers and students can expect until the current accreditation period is over.

Answers to multiple-choice questions are provided at the end of the sample examination.

Answers to other questions are not provided.