Food Studies FY03

Refer to [Advice for Teachers](https://www.vcaa.vic.edu.au/curriculum/vce/vce-study-designs/foodstudies/Pages/Index.aspx), as required.

* Practical work in preparation for Unit 4 Outcomes may be delayed until classroom learning resumes.
* Where a school can go ahead with practical assessment activities relating to Outcomes 1 or 2 in Term 2, these must be completed in a supervised school environment that adheres to current social-distancing advice.

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| Outcome | Assessment task | Must be completed on site, adhering to social-distancing advice | Notes |
| **Outcome 1**  Explain the processes of eating and digesting food and absorption of macronutrients, explain causes and effects of food allergies, food intolerances and food contamination, analyse food selection models, and apply principles of nutrition and food science in the creation of food product. | * A range of practical activities and records of two practical activities related to the functional properties of components of food * Any one or a combination of the following: * a short written report: media analysis, research inquiry, structured questions, case-study analysis * an annotated visual report * an oral presentation or a practical demonstration * a video or podcast. | A range of practical activities and records:   * 30–60 minutes per day, one day per week for a two-week period. | * The scope of practical activities within VCE Food Studies includes product analysis and dietary analysis that do not need to be undertaken in supervised or school environments. * Students need to be exposed to a range of practical activities. Schools should determine which types of practical activities to conduct, and which would be most efficient to meet the outcome requirements. If ‘cooking’ has been conducted in Term 1, it is highly recommended that other types of practical activities are included in the school’s teaching program, such as: * demonstrations * creating and responding to design briefs * food sampling and taste-testing * sensory analysis * scientific experiments. * Depending on the size of the school kitchen, a small number of students may complete the practical activity concurrently, following social-distancing rules. * The period of delivery is variable, depending on the number of sessions per week and the length of the session, as well as type of practical activity being conducted. |
| **Outcome 2**  Explain and analyse factors affecting food access and choice, analyse the influences that shape an individual’s food values, beliefs and behaviours, and apply practical skills to create a range of healthy meals for children and families. | * A range of practical activities and records of two practical activities related to healthy meals for children and families. * Any one or a combination of the following: * a short written report: media analysis, research inquiry, structured questions, case-study analysis * an annotated visual report * an oral presentation or a practical demonstration * a video or podcast. | A range of practical activities and records:   * 30–60 minutes per day, one day per week for a two-week period. | * The scope of practical activities within VCE Food Studies includes product analysis and dietary analysis that do not need to be undertaken in supervised or school environments. * Students need to be exposed to a range of practical activities. Schools should determine which types of practical activities to conduct, and which would be most efficient to meet the outcome requirements. If ‘cooking’ has been conducted in Term 1, it is highly recommended that other types of practical activities are included in the school’s teaching program, such as: * demonstrations * creating and responding to design briefs * food sampling and taste-testing * sensory analysis * scientific experiments. * Depending on the size of the school kitchen, a small number of students may complete the practical activity concurrently, following social-distancing rules. * The period of delivery is variable, depending on the number of sessions per week and the length of the session, as well as type of practical activity being conducted. |