

BOARD OF STUDIES
NEW SOUTH WALES

HIGHER SCHOOL CERTIFICATE EXAMINATION

1999

FOOD TECHNOLOGY

3 UNIT (ADDITIONAL)

(25 Marks)

*Time allowed—One hour
(Plus 5 minutes reading time)*

DIRECTIONS TO CANDIDATES

- **Section I** (10 marks) Attempt ONE question.
- **Section II** (15 marks) Attempt ONE question.
- Answer each question in a SEPARATE Writing Booklet.
- You may ask for extra Writing Booklets if you need them.

SECTION I

(10 Marks)

Attempt ONE question.

Answer the question in a SEPARATE Writing Booklet.

EITHER

QUESTION 1

Food industry decisions are based on company policy.

- (a) What is *company policy*?
- (b) In formulating a company food policy, which government regulations need to be considered?
- (c) Design a company food policy for a local school canteen.

OR

QUESTION 2

Australian consumption of canned and bottled water has increased by almost one-third in the past year. Sales of more than two hundred brand names remain high despite a cooler than usual summer.

With reference to the above statement, explain how TWO of the following could account for these consumer choices.

- (a) Lifestyle and culture
- (b) Health concerns
- (c) Environmental awareness
- (d) Advertising

SECTION II

(15 Marks)

Attempt ONE question.

Answer the question in a SEPARATE Writing Booklet.

EITHER

QUESTION 3

Study the following dietary guidelines that come from an Asian country.

Compare and contrast these guidelines with the Australian Dietary Guidelines.

- 1 Ensure well-balanced nutrition by eating a variety of foods.
 - eat 30 foodstuffs per day
 - eat your main dish together with the staple food and side dish.
- 2 Match your energy intake with your daily activity.
- 3 Consider the amount and the quality of the fats and oils you eat.
 - avoid too much fat
 - eat more vegetable oils than animal fats.
- 4 Avoid too much salt.
 - not more than 10 g per day.
- 5 Remember: happy eating makes for happy family life.
 - sit down, eat together and talk.
 - savour home cooking and make the most of the opportunity to be together.

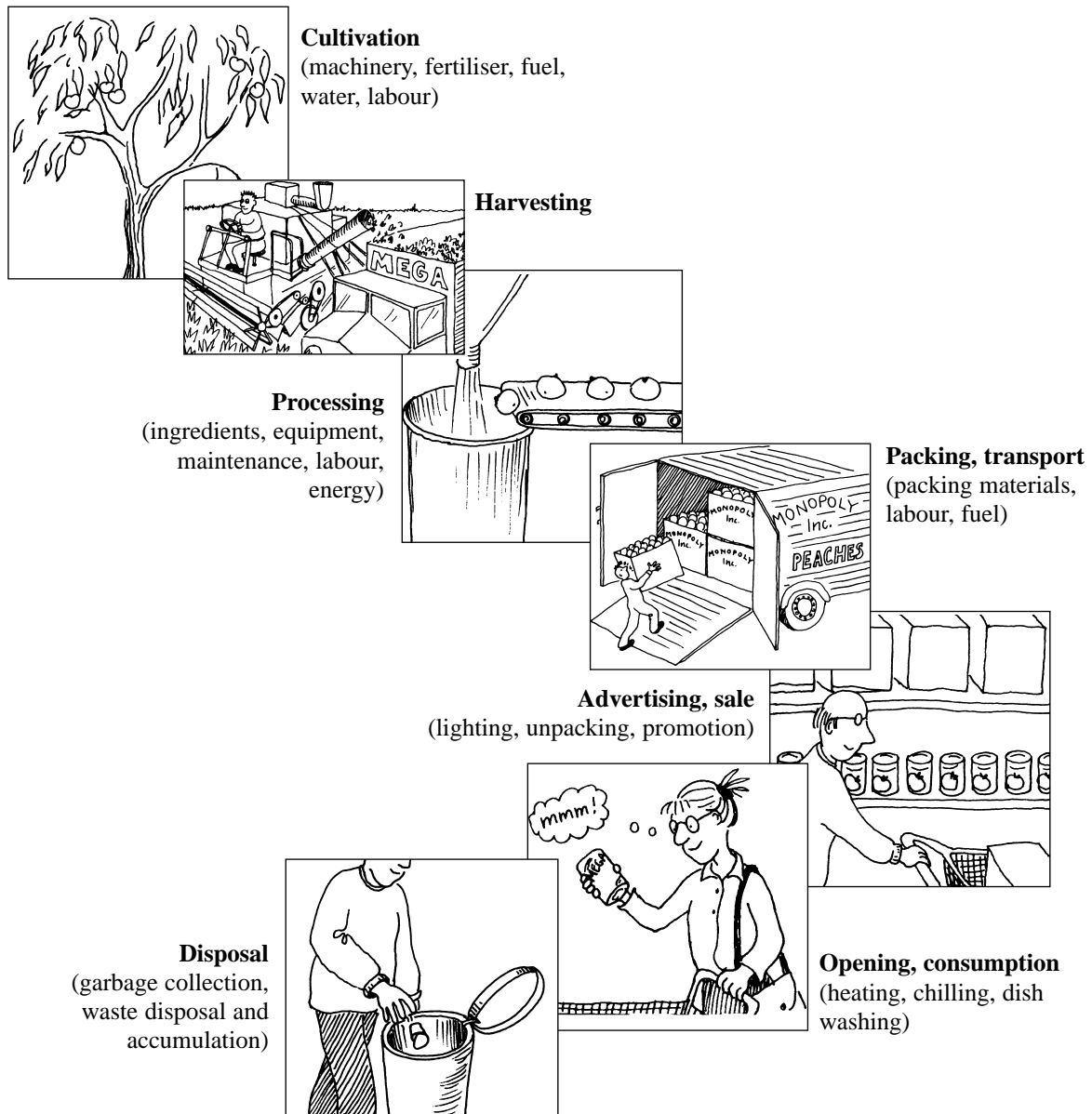
Brooker, S, allotta, E, Brown, R, Unphhaardt, J, Senior Food Technology: Preliminary Course, McGraw Hill, Sydney, 1996, 134.

OR

Please turn over

QUESTION 4

Cradle-to-grave analysis of a can of peaches



'Food on the Move', Design & Technology Year 7–10 Kit, No 2 & 3, Board of Studies NSW, Sydney, 1992, pp 11, 63, 42 (2) and p 106 of (3).

Cradle-to-grave (life-cycle) analysis of food products looks at the cost of a food product from the beginning of production to the final product.

Using the diagram above, discuss changes that could improve this product in relation to the health of the consumer and impact on the environment.

End of paper