



HIGHER SCHOOL CERTIFICATE EXAMINATION

2000
FOOD TECHNOLOGY
2/3 UNIT (COMMON)

*Time allowed—Three hours
(Plus 5 minutes reading time)*

DIRECTIONS TO CANDIDATES

Section I (12 marks)

- Attempt ALL questions.
- Complete your answers in either blue or black pen on the Answer Sheet provided.

Section II (48 marks)

- Attempt THREE questions.
- Questions 13 and 14 are COMPULSORY.
- Attempt EITHER Question 15 OR Question 16.
- Answer the questions in the spaces provided in this paper.
- Write your Student Number and Centre Number in the spaces provided on the first page of each question.

Section III (40 marks)

- Attempt TWO questions, ONE from each Part.
- Answer each question in a SEPARATE Writing Booklet.
- You may ask for extra Writing Booklets if you need them.

SECTION I

(12 Marks)

Attempt ALL questions.

Each question is worth 1 mark.

Instructions for answering multiple-choice questions

- Complete your answers in either blue or black pen.
- Select the alternative A, B, C or D that best answers the question. Fill in the response oval completely.

Sample: $2 + 4 =$ (A) 2 (B) 6 (C) 8 (D) 9
A B C D

If you think you have made a mistake, put a cross through the incorrect answer and fill in the new answer.

A B C D

If you change your mind and have crossed out what you consider to be the correct answer, then indicate the correct answer by writing the word **correct** and drawing an arrow as follows.

A B C D
correct
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- 1** Which additives would be needed for a salad dressing?
 - (A) Humectant, emulsifier
 - (B) Humectant, anti-caking agent
 - (C) Antioxidant, emulsifier
 - (D) Antioxidant, anti-caking agent

- 2** What is sous vide?
 - (A) A method of cooking food in a vacuum package
 - (B) A method of sterilising food in a liquid form
 - (C) A French method of food preparation
 - (D) A method of freezing food after dehydration

- 3** Why are biscuits safe from bacterial spoilage?
 - (A) They contain salt.
 - (B) They have low moisture content.
 - (C) They are packaged in plastic film.
 - (D) They are baked at high temperatures.

- 4** Which ONE of the following is normally shown in a process flowchart?
 - (A) The steps in manufacturing the product
 - (B) The amount of raw material required
 - (C) The temperature at which the material is stored
 - (D) The size and shape of the equipment

- 5** What sector of the food industry is most likely to be concerned with export?
 - (A) Food retail
 - (B) Agriculture and fisheries
 - (C) Food service and catering
 - (D) Food processing/manufacturing

- 6** What event signalled the beginning of commercial food manufacture in Australia?
 - (A) The arrival of immigrants
 - (B) The establishment of agriculture
 - (C) Free settlers taking up land grants
 - (D) The establishment of breweries and bakeries

- 7 Which is the correct temperature range for a commercial coolroom?
- (A) Between 5°C and 10°C
 - (B) Between 0°C and 4°C
 - (C) Between -18°C and -3°C
 - (D) Between -3°C and 4°C
- 8 Why is blanching used before the freezing process?
- (A) It reduces cooking time for the consumer.
 - (B) It inhibits microbial growth.
 - (C) It inactivates enzymes.
 - (D) It ensures that food keeps its flavours.
- 9 How does sugar act as a preservative?
- (A) By destroying enzymes
 - (B) By controlling the acidity
 - (C) By destroying micro-organisms
 - (D) By making water unavailable to micro-organisms
- 10 The Australia and New Zealand Food Authority is involved in
- (A) documenting pollution control measures.
 - (B) reporting on poor hygiene standards to local government.
 - (C) the process of developing food standards.
 - (D) accepting and rejecting food premises' licences.
- 11 What is a tariff in relation to food products?
- (A) A goods and services tax (GST)
 - (B) A tax on exported products
 - (C) A tax on imported products
 - (D) A tax on the sale of food
- 12 A multinational food company is a company that
- (A) operates in more than one country.
 - (B) owns the major supermarket chains in Australia.
 - (C) employs people from different cultural backgrounds.
 - (D) interacts with all areas of the food industry.

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STUDENT NUMBER

CENTRE NUMBER

SECTION II

(48 Marks)

Attempt **THREE** questions.

Questions 13 and 14 are **COMPULSORY**.

Attempt **EITHER** Question 15 **OR** Question 16.

Answer the questions in the spaces provided.

Please turn over

QUESTION 13 Food Manufacture (16 marks)

Select ONE of the following food packaging materials:

- plastic
- paper and paperboard
- glass
- metal.

Food packaging material selected

(a) Outline the functions of this packaging material.

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(b) Describe the ecological concerns raised by using this packaging material.

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STUDENT NUMBER

CENTRE NUMBER

Attempt EITHER Question 15 or Question 16.

QUESTION 15 Food Marketing (16 marks)

A new low-fat salami has been developed by a food processing company.

(a) Briefly describe the steps in identifying the target market for this product.

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(b) Identify primary AND secondary sources of information available to the marketing team.

Primary sources

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Secondary sources

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QUESTION 15 (Continued)

- (c) Discuss how the marketing mix could be used in establishing this product in the marketplace.

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- (d) Outline the advantages AND disadvantages for the consumer in the marketing of this product.

Advantages

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Disadvantages

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STUDENT NUMBER

CENTRE NUMBER

Attempt EITHER Question 15 or Question 16.

QUESTION 16 Food Product Development (16 marks)

‘Snack Attack’ is a company producing a range of healthy snack foods suitable for children’s school lunches. The company wishes to expand its range of products to include healthy snack foods that will appeal to teenagers.

- (a) Suggest an idea for a new product of this type. Briefly describe its suitability for the target market.

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- (b) List the steps in developing this new product.

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QUESTION 16 (Continued)

- (c) Discuss TWO factors that could limit the company in the development of this new product.

Factor 1

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Factor 2

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- (d) Design TWO strategies that you could use to test consumer acceptability of the product.

Strategy 1

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Strategy 2

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SECTION III

(40 Marks)

Attempt TWO questions, ONE from each Part.

Each question is worth 20 marks.

Answer each question in a SEPARATE Writing Booklet.

Please turn over

PART A—CORE STRANDS

Attempt ONE question.

QUESTION 17 Food Manufacture

Discuss the advantages and disadvantages of canned OR frozen food products in relation to THREE of the following:

- nutrition
- availability
- ecological sustainability
- consumer appeal.

QUESTION 18 Food Manufacture

Outline the transportation, storage and distribution systems used prior to retailing, for a processed food product that you have studied.

Explain the reasons for using these systems for the selected product.

QUESTION 19 The Australian Food Industry

- (a) What are the rights and responsibilities of consumers in relation to food safety?
- (b) How does government legislation enforce food safety and protect consumers?
- (c) What action can consumers take if a purchased food product causes illness?

QUESTION 20 The Australian Food Industry

Genetically modified raw materials for food production have become a reality.

Discuss the advantages and disadvantages of genetically modified raw materials for both food producers and consumers.

PART B—OPTIONS

Attempt ONE question.

QUESTION 21 Food Marketing

‘Marketing strategies may make use of a range of current issues in attempts to encourage consumers to purchase particular food products.’

Using examples, discuss this statement in relation to:

- environmental issues
- health issues
- ethical issues.

QUESTION 22 Food Marketing

Flavoured milk was originally developed to appeal to children, but food manufacturers want to expand the target market.

Discuss marketing strategies that could be used in expanding the market for flavoured milk to attract a wider age range.

QUESTION 23 Food Product Development

The development of new food products involves a number of steps. Discuss the following in relation to the development of an exclusive range of handmade chocolates.

- (a) Methods of generating ideas for a range of flavours and fillings
- (b) Development of the prototype
- (c) Testing of the prototype

QUESTION 24 Food Product Development

‘Food companies depend on new products for continued success.’

With reference to this statement, discuss reasons for developing new food products.

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