



Food and Technology

Practice Exam Solutions

Stop!

Don't look at these solutions until you have attempted the exam.

Any questions?

Check the Engage website for updated solutions, then email practiceexams@ee.org.au.

Section A – Multiple-choice questions

Question 1

The correct answer is B.

Question 2

The correct answer is C.

Question 3

The correct answer is D.

Question 4

The correct answer is A.

Question 5

The correct answer is C.

Question 6

The correct answer is D.

Question 7

The correct answer is B.

Question 8

The correct answer is D.

Question 9

The correct answer is A.

Question 10

The correct answer is C.

Question 11

The correct answer is A.

Question 12

The correct answer is B.

Question 13

The correct answer is B.

Question 14

The correct answer is C.

Question 15

The correct answer is D.

Section B – Short Answer Questions

Question 1a

A food product recall is an action taken to remove from distribution, sale and consumption, food that might pose a health and safety risk to consumers' (FSANZ, 2010) [2].

Question 1b i

Neptune Crumbed Squid Rings [1]

Question 1b ii

Customers should return the product to the place of purchase for a full cash refund [1].

Question 1c

Level of Authority	Responsibility
National: Food Standards Australia New Zealand (FSANZ)	Examples include: Develops food recall protocols, food recall standard and coordinates/oversees food product recall.
State: Department of Human Services (DHS)	Examples include: Food recall officers are selected by the DHS to help with the recall procedure, monitor the recall and notify municipal councils of the product required for recall.
Local: Municipal Councils	Examples include: Enforce food product recall after receiving information from the state government. Local government carries out recall by overseeing the disposal of recalled food.

[3]

Question 2a i

'Primary processing involves a range of processes to make food safe to eat so that it can be consumed individually or used in the manufacture of other food products. The physical form of the food changes very little during the primary processing stage'. (Heath, McKenzie & Tully, 2012) [1].

- The physical form of the food changes very little during the primary processing stage.
- However during secondary processing, the physical form, flavour and texture of the food usually change considerable compared to the primary processed product [1].

Question 2a ii

Primary processing makes food safer to eat than then the original, unprocessed food. For example, in primary processing food can be washed to remove potentially harmful chemical residues [1].

Question 2b

Primary and secondary processing of a key food of your choice- could be fruit, vegetables, wheat etc.

Question 2c i

See: <http://www.vcaa.vic.edu.au/Documents/vce/technology/foodtechcomplexproc.doc>

Question 2c ii

See: <http://www.vcaa.vic.edu.au/Documents/vce/technology/foodtechcomplexproc.doc>

Question 2c iii

Quantitative analysis is used to measure features such as weight, viscosity, size and nutrient content. It is different to qualitative analysis as quantitative tests focus on numerical features of a food, rather than the organoleptic properties that qualitative tests focus on [3].

Question 3a i

Any product that uses: Genetic Modification, High pressure Processing, Microencapsulation and Membrane Technology [2].

Question 3a ii

Genetic Modification, High pressure Processing, Microencapsulation and Membrane Technology. Your answer must include a definition and key characteristics. Some students may choose to put an advantage and/or a disadvantage of the product given their capability [4].

Question 3a iii

Anything that is appropriate for previous parts i and ii, such as people with lactose intolerance [1].

Question 3b i

- Containment
- Communication
- Convenience
- Protection
- Preservation.

[1] each for three of the above.

Question 3b ii

Water use, energy etc [1].

Question 3b iii

- Modified atmospheric packaging is a packaging system that changes or alters the atmosphere or gas inside a package to increase or extend the shelf life of the food product [1].

Any two of:

- vacuum packaging
- active packaging
- gas packaging
- barrier-specific packaging.

[1] for any two of the above

Question 4a i

Food poisoning [1]

Question 4a ii

Food poisoning is an illness that occurs by consuming food contaminated by pathogenic, harmful bacteria, chemicals or biological matter. While food spoilage is a reduction in the food quality causing deteriorated organoleptic properties, it is not necessarily dangerous to eat, it is merely unpleasant to consume [2].

Question 4a iii

Moist environment, low-acid conditions, long enough time to grow, temperature between 5°C and 60°C and a supply of nutrients. Aerobic bacteria also require oxygen for growth and survival [3].

Question 4b i

FSANZ [1]

Question 4b ii

Labelling Requirement	Benefit to the Consumer
Name and address of the manufacturer or importer.	Enables the consumer to make contact with the manufacturer to clarify concerns or provide feedback.
Date marking- use-by or best-before dates	Ensures that consumers know when it is no longer safe to consume the food product and ensures that food is safe and in optimum condition when purchased.
List of ingredients	Allows consumer to make informed choices about the food and identify allergens.

[9]

Question 5a

Any two of the numerous foods outlined in the VCAA Study Design [1].

Question 5b

Any of the numerous recipes outlined in the VCAA Study Design [1].

Question 5c

Natural food components of food include: enzymes, acids, starch, sugar, fats and oils, protein and alkalis [1].

Question 5d

Answer can be anything as long as it is consistent with natural food component selected in part c [1].