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									Question	an	d re	espon	se bo	ook

Food & Nutrition

Time allowed

- Perusal time 10 minutes
- Working time 120 minutes

General instructions

- Answer all questions in this question and response book.
- Write using black or blue pen.
- Respond in full sentences, which may include dot points.
- Planning paper will not be marked.

Section 1 (23 marks)

• 4 short response questions

Section 2 (41 marks)

• 1 extended response question



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Section 1

Instructions

- If you need more space for a response, use the additional pages at the back of this book.
 - On the additional pages, write the question number you are responding to.
 - Cancel any incorrect response by ruling a single diagonal line through your work.
 - Write the page number of your alternative/additional response, i.e. See page ...
 - If you do not do this, your original response will be marked.
- This section has four questions and is worth 23 marks.

QUESTION 1 (2 marks)

meet Food Standards Code requirements.							

Identify the information that is mandated to be included on a food product's nutrition information panel to

QUESTION 2 (7 marks)

a) List three considerations for a company when formulating a food product for a nutrition consumer market (NCM).

[3 marks]

b) Analyse the graph to identify the sensory properties of a prototype that need to be refined to improve the product. Use evidence from the graph to support your response. [2 marks]

Prototype 45 Appearance 30 25 Food quality 30 Aroma 20 40 10 20 25 45 Taste 10 50 Texture 12 20 18 0 40 20 60 80 100 % of sensory profilers



c)	Explain how the prototype could be reformulated to improve the sensory profiling data.	[2 mark

a)	Describe a nutritional requirement that fitness-focused consumers and consumers experiencing diabetes have in common. Provide a reason why each of these consumer markets has this requirement.	[3 marks]

b) Analyse the information to identify the most suitable product for fitness-focused consumers and consumers experiencing diabetes. Justify your response using data from the nutrition information panel and ingredient list.

[3 marks]

Nutrition information panel: Muesli bar 1			Nutrition info Muesli bar 2	rmation p	anel:	Nutrition information panel: Muesli bar 3		
Serving size: 27.0 g	Average quantity per serving	Average quantity per 100 g	Serving size: 65.0 g	Average quantity per serving	quantity per	Serving size: 42.0 g	Average quantity per serving	Average quantity per 100 g
Energy	460 kJ	1704 kJ	Energy	1100 kJ	1692 kJ	Energy	855 kJ	2036 kJ
Protein	1.7 g	6.3 g	Protein	5.8 g	8.9 g	Protein	4.3 g	10.2 g
Fat, total	2.6 g	9.6 g	Fat, total	10.2 g	15.7 g	Fat, total	9.0 g	21.4 g
saturated	1.3 g	4.8 g	saturated	1.1 g	1.7 g	saturated	1.2 g	2.9 g
Carbohydrate	18.2 g	67.4 g	Carbohydrate	32.1 g	49.4 g	Carbohydrate	25.1 g	59.8 g
– sugars	6.5 g	24 g	– sugars	7.5 g	11.5 g	– sugars	10.6 g	25.2 g
Sodium	27 mg	100 mg	Sodium	42 mg	64.6 mg	Sodium	156 mg	371 mg
Ingredients	'		Ingredients	1		Ingredients		
Whole-grain we chocolate, emurglucose syrup, barley and rice cocoa, humecter oil, malt extractantioxidant	ulsifier (soy wheat flou , milk solid ants, vegeta	r lecithin), r, malted ls, sugar, able	Whole-grain rolled oats, glucose, sunflower oil, honey, roasted almonds, brown sugar, almond meal, glycerine, tapioca starch, wheat protein, flavour, emulsifier (soy lecithin), iodised salt, mineral salts			sunflower oil, peanut butter (peanuts, salt), peanut pieces, th, molasses, honey, salt, raising ag sifier (sodium bicarbonate), emulsifie		



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QUESTION 4 (8 marks)

1. Number of available products that suit the NCM

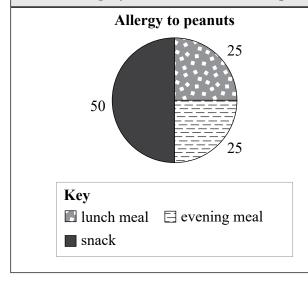
A survey of 100 consumers (50 each from two different NCMs) was conducted to determine which NCM does not have sufficient food choices in the marketplace. Results from the survey are shown.

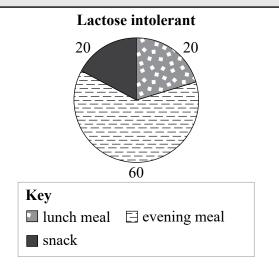
Allergy to peanuts Lactose intolerant 25% stated 1 to 5 suitable products 12.5% stated 1 to 5 suitable products 25% stated 6 to 10 suitable products 62.5% stated 6 to 10 suitable products 62.5% stated more than 10 suitable products 12.5% stated more than 10 suitable products 2. Current products that meet the NCM's sensory expectations Allergy to peanuts % of sensory profilers Key 80 appearance 60 56 40 30 26 25 texture 20 aroma 0 satisfactory good poor Food quality Lactose intolerant 70 % of sensory profilers 60 Key 52 50 50 appearance <u>3</u>6 40 40 30 23 22 20 texture 11 10 **∷** aroma 0 satisfactory poor good Food quality

3. The most important sensory property for the NCM Numbered in order of importance: 1 for most important to 4 for least important Lactose intolerant Allergy to peanuts Appearance 4 Appearance

Taste 1 Taste Texture 3 Texture 2 Aroma Aroma

4. Meal category that needs to be developed for the NCM





1

2

3

a) Determine the NCM that is most in need of a new food product. State the meal category this NCM specifies as most important. Justify your response using data from the survey results.

[5 marks]

Use your response from Question 4a) to determine the three solution requirements needed to develop a new food product for this NCM.	[3 marks
	Use your response from Question 4a) to determine the three solution requirements needed to develop a new food product for this NCM.

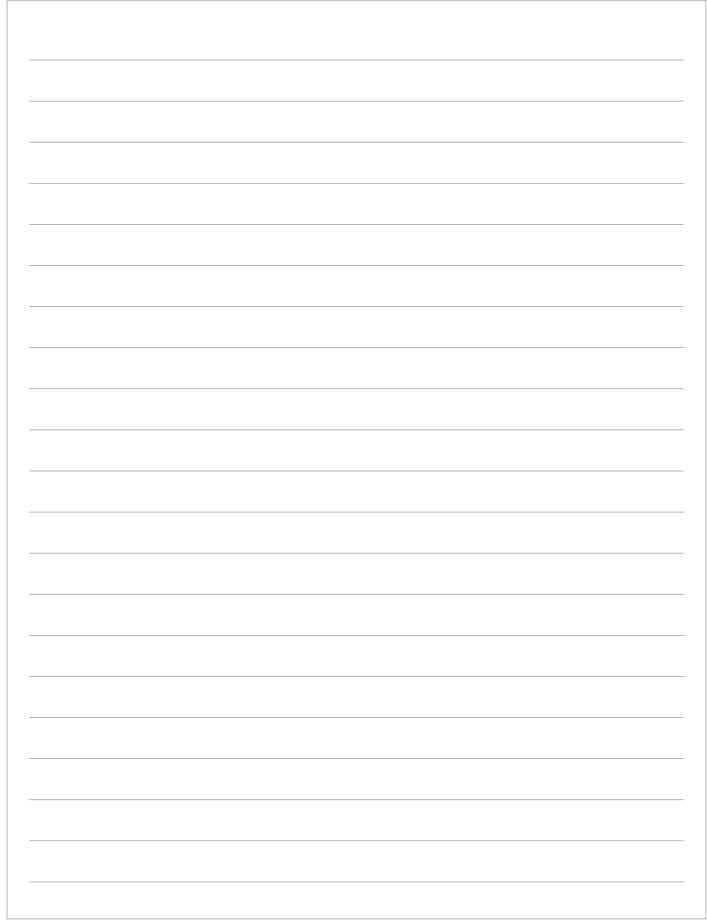
Section 2 Instructions Read Stimul

- Read Stimulus 1 in the stimulus book.
- This section has one question and is worth 41 marks.
- Respond in 400 words or more.

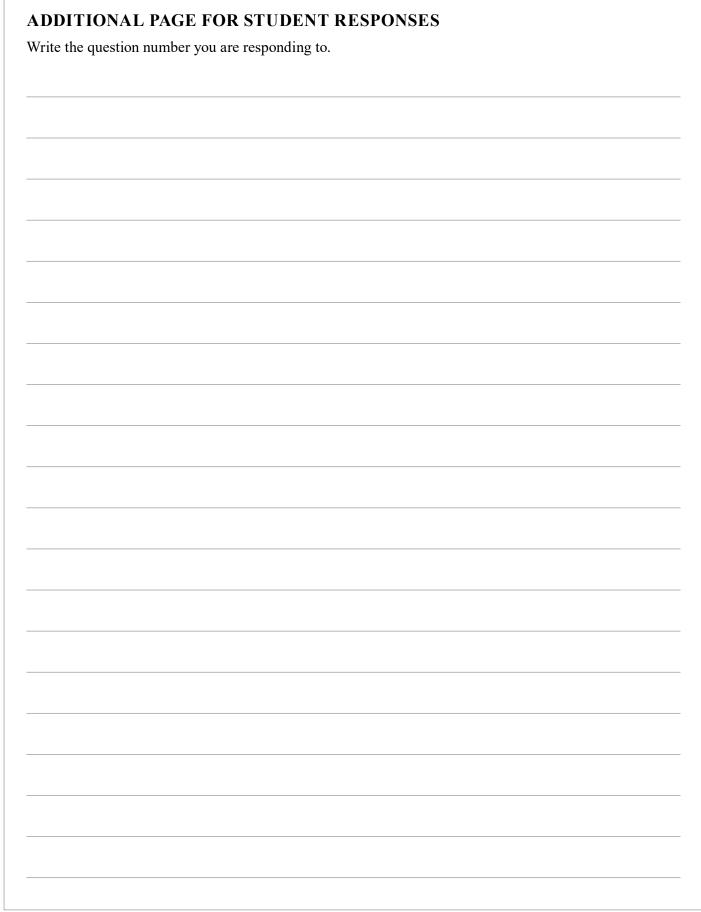
QUESTION 5 (41 marks)
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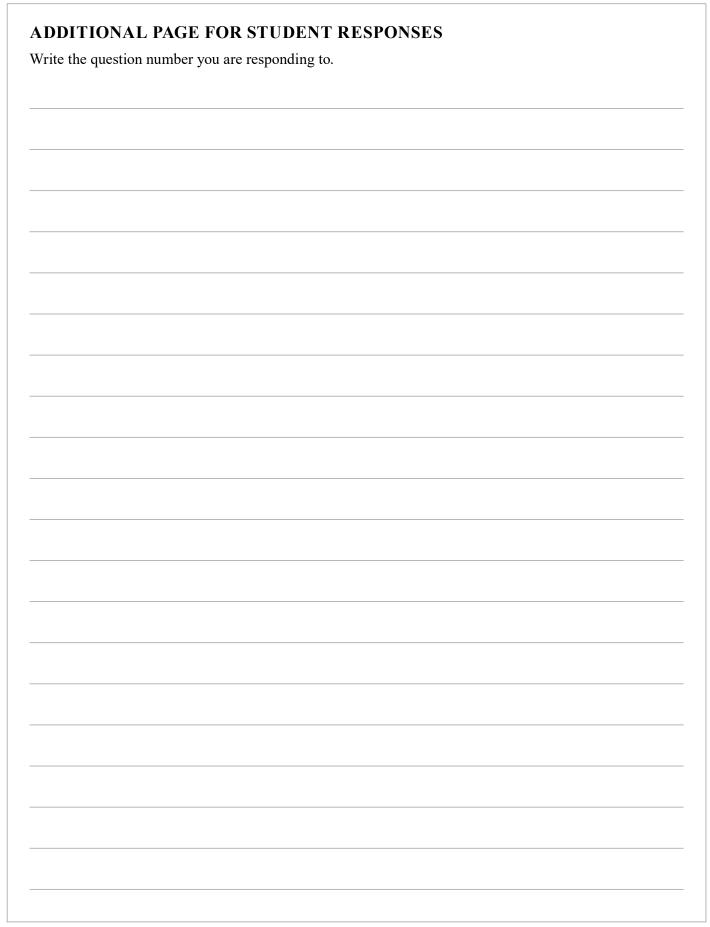
ocumented in the test kitchen report in the stimulus book. Use the problem-solving process and data in the report to determine the best solution for the NCM.						















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