RATIONALITY

Food and Nutrition provides a broad study of food issues which have ongoing relevance to individuals and community, health and wellbeing. The knowledge, skills and attitudes gained during the course will have applications in, and benefits for, academic, vocational and general life experiences.

Food and allied health sectors represent a robust and expanding sector of the local, national and global employment markets. This course connects with work, vocational education and training and university pathways in this sector.

PATHWAYS

Food and Nutrition is part of the Health and Wellbeing Learning Area. It also relates to the Science and Technology area. It complements senior secondary courses in Health Studies, Sports Science, Biology and other Sciences depending on students’ pathways.
Tertiary pathways in the Health Sciences, Dietetics, Nutrition, Environmental Health and Community Health are provided. Education, especially in Design and Technology and Health and Physical areas, is also a possible pathway.

Further vocational pathways include Hospitality, Fitness, Recreation, Retail, Children’s Services and Food Enterprise as students can value-add to their training package. Students will gain insights into the scientific principles regarding functional properties of food and the opportunity to apply nutrition knowledge in menu planning and recipe modification.

**COURSE SIZE AND COMPLEXITY**

This course has a complexity level of TQA level 3.

At TQA level 3, the student is expected to acquire a combination of theoretical and/or technical and factual knowledge and skills and use judgment when varying procedures to deal with unusual or unexpected aspects that may arise. Some skills in organising self and others are expected. TQA level 3 is a standard suitable to prepare students for further study at the tertiary level. VET competencies at this level are often those characteristic of an AQF Certificate III.

The TQA level 3 course has a size value of 15.

**RESOURCE REQUIREMENTS**

Students must have access to:

- information communications technology, newspapers, magazines and broadcasts on current food issues
- people engaged in food and health related industries is also required (e.g. via email, interview, excursions, observations)
- domestic-style kitchen facilities (if provider plans practical delivery tasks/assessment requiring such facilities).

**COURSE DESCRIPTION**

Food and Nutrition provides students with a background to study food and health related university courses. It also assists students to identify and undertake careers in food-related industries along with developing knowledge and skills to enhance their own health and wellbeing. The course responds to community concerns about increasing levels of diet-related conditions by providing students with the knowledge and skills to make informed choices. The course provides students with an understanding of human nutrient requirements and how these are met through diet. Students develop their understanding of diet analysis to enable them to modify diets according to Recommended Dietary Intakes and Food Selection Models. Major macronutrients of carbohydrates, lipids and proteins; energy use by the human body, and control of energy balance are studied along with the importance of micronutrients, non-nutrients and water balance. Major nutrition-related conditions that affect the health of many Australians are studied including, obesity, cardiovascular disease, type 2 diabetes and some diet related cancers.

Students will analyse influences on food choice and the effects on dietary behaviour and health. Nutrition promotion including designing, planning and evaluating nutrition promotion programs, in a variety of settings (e.g. children and families, workplaces and food labelling) will assist students to understand factors that drive consumers to eat certain foods.

Food issues related to nutrition and the market place are raised, investigated and debated. Students critically inquire into the environmental impacts of current food production practices. This knowledge enables students to make informed responses to changes in the production to consumption continuum and exert an influence on future developments in the food industry as educated citizens and in their future careers.

Students will focus a component of their learning in an area of specific interest or in an area related to a vocational pathway by undertaking an independent project. Students are encouraged to link their learning to community and vocational settings to enrich their insights into possible personal pathways.
COURSE REQUIREMENTS
Students must complete all five (5) units of study:

- Nutrition
- Diet Analysis
- Food Choice
- Health Promotion
- Food Issues.

LEARNING OUTCOMES
On successful completion of this course, learners will have knowledge and skills to:

- apply an understanding of nutrition, food and health to enable diet, menu and recipe analysis and modification
- analyse the influences and interrelationships between factors affecting food choice of individuals and groups
- use knowledge of food to analyse the nutritional and aesthetic quality of food and food products
- design and carry out research projects by collecting, analysing, and applying valid research methodologies to food related issues
- analyse the impact of current and emerging food production, processing and marketing techniques on the environment, food supply and health
- address specific food needs by integrating knowledge and skills related to food, nutrition and food choice
- locate and critically analyse food and nutrition related information
- design and evaluate nutrition promotion strategies
- demonstrate skills in managing and organising resources to complete tasks within agreed timeframes
- explore vocational opportunities and potential pathways in food and nutrition related areas.

COURSE CONTENT
The course is to be delivered in an integrated manner using current and relevant food-related issues to complement the content below. Unit topics/sub-topics may be delivered as purely theoretical studies or as studies contextualised within practical activities.

Students must complete all five (5) units of study. It is recommended that the first 3 units are studied prior to Units 4 & 5:

1. Nutrition
2. Diet Analysis
3. Food Choice
4. Health Promotion
5. Food Issues.
UNIT 1: NUTRITION - IDENTIFY RELATIONSHIPS BETWEEN FOOD AND HEALTH

(SUGGESTED 40 HOURS DELIVERY)

NOTE – TOTAL SUGGESTED HOURS FOR COURSE 30 HRS SHORT AS PLACE OF FOLIO DISCUSSED

Food Nutrients
Students will develop understanding of the types, functions, sources and consequences of imbalances of nutrients and non-nutrients in food which contribute to health.

1. Macronutrients -Types, functions, sources, consequences of imbalances:
   i. Protein (complete & incomplete)
   ii. Lipids/ Fats (saturated, monounsaturated & polyunsaturated) and trans
       Essential fatty acids Omega 3 and 6
       Relationship between dietary fat and blood cholesterol levels including HDLs, LDLs
   iii. Carbohydrates (mono/disaccharides and polysaccharides including fibre)
       Glycaemic Index
   iv. Water.

2. Micronutrients
   i. Vitamins – classification and awareness of generalised roles (eg interrelationships)
      Focus on Folate, Vitamin D (sources, functions and deficiencies)
   ii. Minerals – overview and sources
      Focus on Iron, Calcium, Sodium, Potassium and Iodine (sources, functions and imbalances).

3. Non-Nutrients
   i. phytoestrogens, antioxidants and probiotics.

4. Nutrition Terms
   i. Nutrient Density/ Energy Density
   ii. Nutrient Reference Values
       RDI, EAR, AI, EER, UL.

5. Food handling to retain maximum nutritive value.

Energy

1. Identify sources of energy and examine factors which influence energy balance
   i. Sources
   ii. Overview of requirements and recommended proportions as % of total energy
       from macronutrients
   iii. Energy balance
       • Balanced eating plans versus diets
       • Basal Metabolic Rate (BMR) and factors affecting
   iv. Maintaining healthy weight range
       • Assessment of healthy weight using Body Mass Index, Measure Up.
Diet-related conditions and dietary implications

1. Emphasis on heart disease, diabetes Type 2, overweight and obesity
   i. Definitions
   ii. Recent Australian Statistics
   iii. Dietary factors that increase risk
   iv. Prevention Strategies.

UNIT 2: DIET ANALYSIS (SUGGESTED 15 HOURS DELIVERY)

Student will interpret dietary analysis data & identify nutrient requirements at different stages of the lifecycle and for different levels of health and activity

1. Interpret Dietary Analysis Data
   i. Identify nutrient requirements at different stages of the lifecycle and for different levels of health and activity
   ii. Compare the nutritional requirements of individuals with different needs
   iii. Analyse diets, menus and recipes and make appropriate modifications to improve them using Nutrient Reference Values & Food Selection Tools as listed below (#2).

2. Apply Nutrient Reference Values & Food Selection Tools to diet and recipe modification
   i. Recommended Dietary Intakes
   ii. Food Selection Tools
      i. Australian Dietary Guidelines
      ii. Australian Guide to Healthy Eating
   iii. Modify Recipes & develop menus for individual requirements.

UNIT 3: FOOD CHOICE (SUGGESTED 15 HOURS DELIVERY)

Students will develop an understanding of how various factors influence the selection of food for individuals and groups.

1. Physiological Factors- NB (Nutritional Requirements are covered in the Nutrition and Diet Analysis Unit)
   i. Appetite Hunger and Satiety
   ii. Sensory Reactions to foods – Appearance – colour, shape, turgor, Flavour Aroma
   iii. Food Sensitivities – Allergies and intolerances.
2. Psychological Influences
   i. Values
   ii. Beliefs
   iii. Attitudes and Experiences
   iv. Habits
   v. Emotions
   vi. Self Concept.

3. Social Influences
   i. Culture and Tradition
   ii. Lifestyle
   iii. Social Interactions.

4. Economic Influences
   i. Cost
   ii. Marketplace
   iii. Resources
   iv. Occupations and finances.

UNIT 4: HEALTH PROMOTION (SUGGESTED 10 HOURS DELIVERY)
Students will develop understand about how Nutrition promotion strategies influence the health of individuals and groups

1. Nutrition Promotion - Who is responsible for the promotion of good health?
   o Government Role
   o Food Industry
   o Communities
   o Schools
   o Media and Marketing Trends
   o Not for profit Health Promotion organisations – AIHWB, NHMRC, Eatwell Australia, Heart Foundation, Diabetes Australia, Nutrition Foundation
   o Evaluate at least one promotion strategy in detail (e.g. Advertising Campaigns such as “measure Up”, Canteen Nutrition Policies, school policies)
   o Designing nutrition promotion campaigns.

2. Food legislation: who makes it?
   o Federal food laws
   o Food Labels and labelling laws.
UNIT 5: FOOD ISSUES (SUGGESTED 30 HOURS DELIVERY)

This unit introduces students to a range of food-focused issues. Many of these issues link to the NUTRITION, DIET ANALYSIS, FOOD CHOICE and HEALTH PROMOTION units and may be integrated with the delivery and assessment of these units’ content.

UNIT 5.A - COMPULSORY TOPICS (Suggested 20 hours delivery)

1. Global Food Security and Food Ethics
   a. Food availability and distribution
   b. Food poverty – under/over nutrition

2. Ecological sustainability - food miles, consumer practices, growing practices in farming (including fossil fuel savings).

UNIT 5.B - ELECTIVE TOPIC (Suggested 10 hours delivery)

Select one of the following:

1. Food Innovation
2. Food Processing and Packaging
3. Development of the “Australian Diet”.

1. Food Innovation – new food products and functional foods
   a. Reasons for development of new products
      i. Consumer demands - convenience, special dietary needs, income, lifestyle
   b. Definitions of functional foods - nutritionally modified
   c. Analysis or development of new and/or functional food product.

2. Food Processing and Packaging
   a. Why process food?
   b. Food Preservation
      i. cause of food spoilage
      ii. growth of microorganism
      iii. Principles of preservation
      iv. Preservation processes
   c. Packaging –
      i. purposes
      ii. materials
      iii. innovations
   d. Analysis or development of processed/preserved food and/or packaging.

3. Development of the “Australian Diet”:
   a. foods native to Australia
      i. traditional aboriginal foods
      ii. Australian indigenous foods today
b. global migration of cultural groups
   i. colonial food production
   ii. migrant groups – choose 2 from
       a. United Kingdom, Italy, China, Greece, Asia, Lebanon, India

c. Analysis or development of a native and/or food that reflects a cultural influence.

COURSE WORK REQUIREMENT

Students must design and use at least one survey instrument to collect food and nutrition data that they will analyse, and which will form the basis for a written report. It is recommended that this requirement be met as part of the studies undertaken in either Unit 4 or Unit 5. Note: see Criterion 1, standard elements 2, 3 & 4.

The use of survey instruments to collect data on food and nutrition issues constitutes scientific research involving humans. The study must take full account of relevant principles and guidelines related to ethical conduct in human research.

*Human research is research conducted with or about people, or their data or tissue. It has contributed enormously to human good. Much human research carries little risk and in Australia the vast majority of human research has been carried out in a safe and ethically responsible manner. But human research can involve significant risks and it is possible for things to go wrong. Sometimes risks are realised despite the best of intentions and care in planning and practice. Sometimes they are realised because of technical error or ethical insensitivity, neglect or disregard.*


Students must gain approval from the teacher – on behalf of the provider – prior to undertaking the collection of data using their survey instrument. Records will be made of the relevant ethical conduct in human research principles and guidelines, the actions taken to address these, and the teacher’s approval (or rejection/modification) of the proposed survey instrument.

Useful resources on principles and guidelines related to ethical conduct in human research include:
- National Statement on Ethical Conduct in Human Research (2007)
- UTAS ‘About Human Research Ethics’ webpage

ASSESSMENT

Criterion-based assessment is a form of outcomes assessment which identifies the extent of student achievement at an appropriate end-point of study. Although assessment – as part of the learning program - is continuous, much of it is formative, and is done to help students identify what they need to do to attain the maximum benefit from their study of the course. Therefore, assessment for summative reporting to the Tasmanian Qualifications Authority should focus on what both teacher and student understand to reflect end-point achievement.

The standard of achievement each student attains on each criterion is recorded as a rating ‘A’, ‘B’, or ‘C’, according to the outcomes specified in the standards section of the course.

A ‘t’ notation must be used where a student demonstrates any achievement against a criterion less than the standard specified for the ‘C’ rating.

A ‘z’ notation is to be used where a student provides no evidence of achievement at all.

Providers offering this course must participate in quality assurance processes specified by the Tasmanian Qualifications Authority to ensure provider validity and comparability of standards across all awards.
Further information on quality assurance processes, as well as on assessment, is available in the TQA Senior Secondary Handbook or on the website at http://www.tqa.tas.gov.au

Internal assessment of all criteria will be made by the provider. Providers will report the student’s rating for each criterion to the Tasmanian Qualifications Authority.

The Tasmanian Qualifications Authority will supervise the external assessment of designated criteria (*). The ratings obtained from the external assessments will be used in addition to those provided from the provider to determine the final award.

QUALITY ASSURANCE PROCESSES

The following processes will be facilitated by the TQA to ensure there is:

- a match between the standards for achievement specified in the course and the standards demonstrated by students
- community confidence in the integrity and meaning of the qualifications.

Processes – the Authority gives course providers feedback about any systematic differences in the relationship of their internal and external assessments and, where appropriate, seeks further evidence through audit and requires corrective action in the future.

EXTERNAL ASSESSMENT REQUIREMENTS

The external assessment requirements for Food and Nutrition consist of:

- a 2 hour written examination, which assesses criteria 4, 5, and 6
- an Independent Research Project which assesses criteria 1 and 7.

ASSESSMENT CRITERIA

The assessment for Food and Nutrition will be based on the degree to which the learner can:

1. *Research, analyse and evaluate information from a variety of sources
2. Communicate ideas and information in a variety of forms
3. Plan, organise and complete activities both independently and collaboratively
4. *Demonstrate knowledge and understanding of the relationship between nutrition, food and health
5. *Analyse and evaluate diets using Nutrient Reference Values and recognised food selection tools
6. *Demonstrate knowledge and understanding of factors affecting food choice
7. *Apply the principles of nutrition and food choice to health promotion
8. Demonstrate knowledge and understanding of food related issues and implications for Australia’s supply.

* denotes criteria that are internally and externally assessed
# STANDARDS

**CRITERION 1: RESEARCH, ANALYSE AND EVALUATE INFORMATION FROM A VARIETY OF SOURCES**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
<th>Rating ‘B’</th>
<th>Rating ‘A’</th>
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</thead>
<tbody>
<tr>
<td>A student:</td>
<td></td>
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</tr>
<tr>
<td>• selects information and correctly extracts basic meaning to form a response and reach some valid conclusions about food and nutrition issues</td>
<td></td>
<td>• critically analyses sources, selects accurate and relevant information, and correctly extracts detailed meaning to form a reasoned response and reach valid, logical conclusions about food and nutrition issues</td>
</tr>
<tr>
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<tr>
<td>• designs a basic survey instrument for data collection and modifies it as directed</td>
<td>• designs a survey instrument for data collection, tests its appropriateness for collecting desired data, and modifies it as required</td>
<td>• designs a survey instrument for data collection, tests its user-friendliness and appropriateness for collecting desired data, and modifies it as required</td>
</tr>
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<tr>
<td>• identifies some relevant principles and guidelines of ethical conduct related to a human research study</td>
<td>• identifies relevant principles and guidelines of ethical conduct related to a human research study, and proposes some actions to address these</td>
<td>• identifies relevant principles and guidelines of ethical conduct related to a human research study, and proposes effective actions to address these</td>
</tr>
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<td></td>
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<tr>
<td>• makes some valid observations regarding the accuracy and scope of the information collected</td>
<td>• evaluates the accuracy and scope of information collected</td>
<td>• critically evaluates the accuracy, scope and validity of information collected, and – when appropriate – analyses it in the light of similar studies undertaken by others</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td>• differentiates the information, images, ideas and words of others from the student’s own</td>
<td>• clearly identifies the information, images, ideas and words of others used in the student’s work</td>
<td>• clearly identifies the information, images, ideas and words of others used in the student’s work</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td>• identifies the sources of information, images, ideas and words that are not the student’s own. Referencing conventions and methodologies are generally followed correctly*</td>
<td>• clearly identifies sources of the information, images, ideas and words that are not the student’s own. Referencing conventions and methodologies are followed correctly*</td>
<td>• clearly identifies sources of the information, images, ideas and words that are not the student’s own. Referencing conventions and methodologies are followed with a high degree of accuracy*</td>
</tr>
<tr>
<td></td>
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<td></td>
</tr>
<tr>
<td>• creates appropriate reference lists/bibliographies.</td>
<td>• creates appropriate, structured reference lists/ bibliographies.</td>
<td>• creates appropriate, well structured reference lists/ bibliographies.</td>
</tr>
</tbody>
</table>

* The Harvard referencing system is recommended.
**CRITERION 2: COMMUNICATE IDEAS AND INFORMATION IN A VARIETY OF FORMS**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
<th>Rating ‘B’</th>
<th>Rating ‘A’</th>
</tr>
</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
</tr>
<tr>
<td>• conveys ideas and basic information in a logical manner using some appropriate formats*</td>
<td>• clearly and accurately conveys ideas and information in a logical manner using appropriate formats*.</td>
<td>• clearly and accurately conveys ideas and information in a logical, coherent manner using appropriate formats*</td>
</tr>
<tr>
<td>• produces written work in which basic English usage is correct, including grammar, spelling of common words, simple punctuation, sentence structure, and use of paragraphs</td>
<td>• produces written work in which English usage is generally correct including grammar, spelling, punctuation, sentence structure, and use of paragraphs</td>
<td>• produces written work in which English usage is correct including grammar, spelling of technical/specialised terms, punctuation, accurate sentence structure, and effective use of paragraphs</td>
</tr>
<tr>
<td>• correctly uses basic terminology when discussing food and nutrition issues</td>
<td>• correctly uses terminology when discussing food and nutrition issues</td>
<td>• correctly uses specialised terminology when food and nutrition issues</td>
</tr>
<tr>
<td>• creates simple graphs and tables to communicate food and nutrition data/information</td>
<td>• creates appropriate and clear graphs and tables to communicate food and nutrition data/information</td>
<td>• creates appropriate and clear graphs and tables to communicate complex food and nutrition data/information</td>
</tr>
<tr>
<td>• creates simple reports and papers using formatting conventions as directed. Reports generally follow required structure.**</td>
<td>• creates reports and papers using appropriate formatting conventions. Reports follow required structure.**</td>
<td>• creates complex reports and papers using appropriate formatting conventions. Reports are clearly and correctly structured.**</td>
</tr>
</tbody>
</table>

* ‘formats’ might include, but are not limited to:
  • using ICT to create a PowerPoint presentation
  • creating a poster, brochure or flyer
  • giving a class talk or verbal presentation
  • written responses.

** ‘formatting conventions’ as they relate to different kinds of reports/papers (such as survey reports, experiment reports, and research papers). ‘Structure’ may include: introduction; methods; results; discussion; conclusion; references/citation; and reference list/bibliography.
CRITERION 3: PLAN, ORGANISE AND COMPLETE ACTIVITIES BOTH INDEPENDENTLY AND COLLABORATIVELY

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
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<th>Rating ‘A’</th>
</tr>
</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
</tr>
<tr>
<td>• provides evidence of clear planning*</td>
<td>• provides evidence of clear and detailed planning*</td>
<td>• provides evidence of detailed, sequenced and logical planning*</td>
</tr>
<tr>
<td>• follows simple instructions relating to a given task</td>
<td>• accurately follows instructions relating to tasks</td>
<td>• accurately follows complex instructions relating to tasks</td>
</tr>
<tr>
<td>• adapts plans and actions as directed</td>
<td>• appropriately adapts plans and actions to meet new circumstances or conditions</td>
<td>• effectively and efficiently adapts plans and actions to meet new circumstances or conditions</td>
</tr>
<tr>
<td>• demonstrates basic organisation skills in particular tasks or in-class activities</td>
<td>• demonstrates strong organisation skills in specific tasks or activities by managing time so as to complete tasks within given timeframes</td>
<td>• demonstrates sophisticated organisation skills in addressing tasks or activities. The student makes effective use of planning tools and work schedules, and reviews plans and schedules so as to complete tasks within given timeframes</td>
</tr>
<tr>
<td>• constructively contributes to group activities and the attainment of group goals.</td>
<td>• constructively contributes to group activities and the attainment of group goals, and can lead and manage a small group in some situations.</td>
<td>• initiates, leads and manages collaborative tasks, and facilitate others in the planning, organisation and completion of group activities and the attainment of group goals.</td>
</tr>
</tbody>
</table>

* Illustrative example of evidence: ‘C’ rating – student provides an outline that highlights key points they will cover when answering a question or undertaking a group task; ‘B’ rating – student provides a detailed outline that highlights key points they will cover when answering a question or undertaking a group task; ‘A’ rating – student provides a comprehensive outline with points they will cover when answering a question or undertaking a group task.
**CRITERION 4: DEMONSTRATE KNOWLEDGE AND UNDERSTANDING OF THE RELATIONSHIP BETWEEN NUTRITION, FOOD AND HEALTH**

<table>
<thead>
<tr>
<th>Rating 'C'</th>
<th>Rating 'B'</th>
<th>Rating 'A'</th>
</tr>
</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
</tr>
<tr>
<td>• identifies – with reference to a limited range of food sources – some macro-, micro- and non-nutrients</td>
<td>• describes – with reference to a range of food sources – major macro-, micro- and non-nutrients</td>
<td>• describes – with reference to a wide range of food sources – macro-, micro- and non-nutrients</td>
</tr>
<tr>
<td>• identifies differences between macro-, micro- and non-nutrients</td>
<td>• describes differences between macro-, micro- and non-nutrients</td>
<td>• analyses differences between macro-, micro- and non-nutrients</td>
</tr>
<tr>
<td>• describes the major functions of nutrients and non-nutrients, and identifies some of the health effects of imbalances</td>
<td>• describes the functions of nutrients and non-nutrients, and the health effects of imbalances</td>
<td>• describes the functions of nutrients and non-nutrients, provides accurate explanation of the interrelationships between them, and the health consequences of imbalances</td>
</tr>
<tr>
<td>• identifies some sources of energy in the diet and describes major aspects of its role in a diet</td>
<td>• explains sources of energy in the diet and describes its role in a diet</td>
<td>• provides detailed explanation and analysis of the sources of energy and its role in a diet</td>
</tr>
<tr>
<td>• identifies and describes major health consequences of imbalances between the Estimated Energy Requirements and energy rations. The student recommends some appropriate dietary modifications</td>
<td>• identifies and describes health consequences of imbalances between the Estimated Energy Requirements and energy rations. The student recommends appropriate dietary modifications with reference to Estimated Energy Requirements</td>
<td>• analyses health consequences of imbalances between the Estimated Energy Requirements and energy rations. The student recommends appropriate dietary modifications with reference to Estimated Energy Requirements and justifies these recommendations</td>
</tr>
<tr>
<td>• defines common diet-related conditions and links these to contributing factors.</td>
<td>• describes a range of diet-related conditions and explains contributing factors.</td>
<td>• describes a wide range of diet-related conditions and analyses contributing factors.</td>
</tr>
</tbody>
</table>
**CRITERION 5: ANALYSE AND EVALUATE DIETS USING NUTRIENT REFERENCE VALUES AND RECOGNISED FOOD SELECTION TOOLS**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
<th>Rating ‘B’</th>
<th>Rating ‘A’</th>
</tr>
</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
</tr>
<tr>
<td>• draws some valid, basic conclusions based on interpretation of diet and recipes using Nutrients Reference Values</td>
<td>• analyses data when comparing diets and recipes using Nutrient Reference Values, and makes some reasoned predications</td>
<td>• accurately analyses data when comparing diets and recipes using Nutrient Reference Values, and makes logical, reasoned predications</td>
</tr>
<tr>
<td>• draws some valid, basic conclusions based on interpretation of diet and recipes using food selection tools</td>
<td>• analyses data when comparing diets and recipes using food selection tools, and makes some reasoned predications</td>
<td>• accurately analyses data when comparing diets and recipes using food selection tools, and makes logical, reasoned predications</td>
</tr>
<tr>
<td>• suggests some appropriate modifications to improve diets and align them with food selections models, Nutrient Reference Values or recommendations for diet-related health conditions.</td>
<td>• suggests some appropriate modifications to improve diets and align them with food selections models, Nutrient Reference Values or recommendations for specific, diet-related conditions. The suggested modifications are justified.</td>
<td>• suggests a range of appropriate modifications to improve diets and align them with food selections models, Nutrient Reference Values or recommendations for specific, diet-related conditions. The suggested modifications are justified with valid and logical explanation.</td>
</tr>
</tbody>
</table>
**CRITERION 6**

**DEMONSTRATE KNOWLEDGE AND UNDERSTANDING OF FACTORS AFFECTING FOOD CHOICE**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
<th>Rating ‘B’</th>
<th>Rating ‘A’</th>
</tr>
</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
</tr>
<tr>
<td>• identifies some of the factors that impact on the food choices made by individuals and groups, and provides a range of illustrative examples</td>
<td>• identifies most of the factors that impact on the food choices made by individuals and groups, and provides a range of illustrative examples which are discussed in detail</td>
<td>• identifies all factors that impact on the food choices made by individuals and groups, and analyses a broad range of illustrative examples</td>
</tr>
<tr>
<td>• identifies some of the inter-relationships between factors influencing the food choices made by individuals and groups</td>
<td>• analyses the inter-relationships between a range of factors influencing the food choices made by individuals and groups</td>
<td>• critically analyses the inter-relationships between a broad range of factors influencing the food choices made by individuals and groups</td>
</tr>
<tr>
<td>• describes major social, economic, psychological and/or physiological factors affecting food choice when discussing food-related issues or scenarios</td>
<td>• analyses a range of relevant social, economic, psychological and/or physiological factors affecting food choice when discussing food-related issues or scenarios. The student identifies inter-relationships between factors</td>
<td>• critically analyses relevant social, economic, psychological and/or physiological factors affecting food choice when discussing food-related issues or scenarios. The student accurately describes inter-relationships between factors, and can identify their relative significance</td>
</tr>
<tr>
<td>• provides solutions to food-related issues or problems that take account of some of the major social, economic, psychological and/or physiological factors involved.</td>
<td>• provides solutions to food-related issues or problems that respond to the social, economic, psychological and/or physiological factors involved. The solutions are justified.</td>
<td>• provides solutions to food-related issues or problems that effectively respond to the social, economic, psychological and/or physiological factors involved. The solutions are justified with valid and logical explanation.</td>
</tr>
</tbody>
</table>
**CRITERION 7**

**APPLY THE PRINCIPLES OF NUTRITION AND FOOD CHOICE TO HEALTH PROMOTION**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
<th>Rating ‘B’</th>
<th>Rating ‘A’</th>
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</thead>
<tbody>
<tr>
<td>A student:</td>
<td>A student:</td>
<td>A student:</td>
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<tr>
<td>• accurately identifies some of the influences on food choice for individuals and groups, and uses this information to evaluate strategies used for nutrition promotions</td>
<td>• accurately identifies a range of influences on food choice for individuals and groups, and uses this information to analyse the effectiveness of strategies used for nutrition promotions</td>
<td>• accurately identifies a wide range of influences on food choice for individuals and groups, and uses this information to critically analyse strategies used for nutrition promotions</td>
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<td>• identifies nutrition principles when reviewing existing nutrition promotions</td>
<td>• identifies and justifies the nutrition principles used when reviewing existing nutrition promotions</td>
<td>• identifies and critically evaluates nutrition principles used when reviewing existing nutrition promotions</td>
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</tbody>
</table>
| • applies most of the principles of nutrition to interpret food labels **For example, the student:**  
  - assesses ingredients using Nutrient Reference values and classify as them as low salt, low fat etc  
  - compares 2 labels using the “per 100g” column of the nutrition information panel | • applies the principles of nutrition to analyse and interpret food labels **For example, the student:**  
  - assesses ingredients using Nutrient Reference values and classify as them as low salt, low fat etc  
  - compares a range of labels using the “per 100g” column of the nutrition information panel | • applies the principles of nutrition to analyse and interpret food labels **For example, the student:**  
  - assesses ingredients using Nutrient Reference values and classify as them as low salt, low fat etc  
  - compares a range of labels using the “per 100g” column of the nutrition information panel |
| • designs a suitable nutrition promotion to target an individual’s needs. | • designs and evaluates two or more effective nutrition promotions for an individual or group. | • designs a range of detailed nutrition promotions for an individual or group and critically evaluates the promotions. |
**CRITERION 8 DEMONSTRATE KNOWLEDGE AND UNDERSTANDING OF FOOD RELATED ISSUES AND IMPLICATIONS FOR AUSTRALIA’S SUPPLY**

<table>
<thead>
<tr>
<th>Rating ‘C’</th>
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<th>Rating ‘A’</th>
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<tbody>
<tr>
<td><strong>A student:</strong></td>
<td><strong>A student:</strong></td>
<td><strong>A student:</strong></td>
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<tr>
<td>• identifies relevant food issues and profiles some key features</td>
<td>• identifies relevant food issues and profiles the key features in detail</td>
<td>• identifies relevant food issues and provides a comprehensive profile of the key features</td>
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<td></td>
<td>• identifies some of the individuals and/or groups that may be affected by specific food issues. The student provides some examples as to why and how these people are affected</td>
<td>• accurately identifies a range of individuals and/or groups and resources that may be affected by specific food issues. The student provides reasons and examples as to why and how these people and resources are affected</td>
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<td></td>
<td>• identifies major factors and concepts which relate to a specific food issue and proposes some realistic strategies and solutions</td>
<td>• identifies most of the factors and concepts which relate to a food issue and proposes some effective strategies and solutions</td>
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<td></td>
<td>• provides reasons for proposed solutions to food issues</td>
<td>• provides detailed evaluation of proposed solutions to food issues, including consideration of their feasibility</td>
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<td></td>
<td>• identifies some of the ethical, environmental and health factors associated with sustainability and food production (e.g. genetic modification, cloning, free range). The student provides some relevant examples.</td>
<td>• evaluates ethical, environmental and health factors associated with the sustainability food production (e.g. genetic modification, cloning, free range). The student provides a range of relevant examples.</td>
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<td></td>
<td></td>
<td>• provides detailed analysis of the ethical, environmental and health factors in discussions about the sustainability of food productions (e.g. genetic modification, cloning, free range). The student provides a range of relevant examples.</td>
</tr>
</tbody>
</table>
QUALIFICATIONS AVAILABLE FOOD AND NUTRITION

EXCEPTIONAL ACHIEVEMENT
HIGH ACHIEVEMENT
COMMENDABLE ACHIEVEMENT
SATISFACTORY ACHIEVEMENT
PRELIMINARY ACHIEVEMENT

AWARD REQUIREMENTS
The final award will be determined by the Tasmanian Qualifications Authority from the 13 ratings.

The minimum requirements for an award in Food and Nutrition are as follows: 8 ratings from the internal assessment and 5 ratings from the external assessment.

The minimum requirements for an award in this course are as follows:

EXCEPTIONAL ACHIEVEMENT (EA)

HIGH ACHIEVEMENT (HA)

COMMENDABLE ACHIEVEMENT (CA)
7 ‘B’, 5 ‘C’ ratings (2 ‘B’, 2 ‘C’ from external assessment)

SATISFACTORY ACHIEVEMENT (SA)
11 ‘C’ ratings (3 ‘C’ from external assessment)

PRELIMINARY ACHIEVEMENT (PA)
6 ‘C’ ratings

A student who otherwise achieves the ratings for a CA (Commendable Achievement) or SA (Satisfactory Achievement) award but who fails to show any evidence of achievement in one or more criteria (‘z’ notation) will be issued with a PA (Preliminary Achievement) award.

COURSE EVALUATION
Courses are accredited for a specific period of time (up to five years) and they are evaluated in the year prior to the expiry of accreditation.

As well, anyone may request a review of a particular aspect of an accredited course throughout the period of accreditation. Such requests for amendment will be considered in terms of the likely improvements to the outcomes for students and the possible consequences for delivery of the course.

The TQA can evaluate the need and appropriateness of an accredited course at any point throughout the period of accreditation.

COURSE DEVELOPER
The TQA acknowledges the significant leadership of Heather Rawding and the Tasmanian Academy in the development of this course.
ACCREDITATION
The accreditation period for this course is from xxx to xxxxx

VERSION HISTORY
This is a replacement for Food and Nutrition 3 FDN315108