



Key information for the Food Technology Stage 6 Syllabus (2013)

- Schools and teachers use syllabuses to develop educational programs for students. The [Food Technology Stage 6 Syllabus \(2013\)](#) requires students to study 7 topics over 240 hours of course time.
- School-based assessment specifications require schools to develop an assessment program for each Year 11 and Year 12 course. For school-based assessment requirements refer to [Assessment and reporting in Food Technology Stage 6](#).

HSC examinations

- For details on the HSC Food Technology examination, refer to [Assessment and reporting in Food Technology Stage 6](#). The HSC Food Technology examination consists of a written paper worth 100 marks. The time allowed is 3 hours plus 5 minutes reading time.
- Past HSC papers published by NESA, are a useful resource to help students to become familiar with the examination format and structure. Past papers for Food Technology can be found at [HSC exam papers](#).

Support materials

The TAS Curriculum Team provides resources to support NSW teachers in the implementation of the Food Technology Stage 6 Syllabus (2013).

- The [TAS resources 11-12](#) webpage contains sample units including summary notes.
- Resources can also be found on the [TAS Statewide Staffroom](#).

NESA also has a range of support materials on the [Food Technology Stage 6 Syllabus \(2013\)](#) webpage including sample units and sample assessment schedules.

Contact us

If you would like further information or support, please email TAS@det.nsw.edu.au or contact our team via the [TAS Statewide Staffroom](#). You can also subscribe to our [TAS Newsletter](#).

Professional learning

There are 'on demand' professional learning resources to support the implementation of the Food Technology Stage 6 Syllabus (2013) including:

- [Contemporary nutrition issues – answering HSC questions](#) is available as an in-class presentation for teachers to use along with students (with teacher present) to look at one of the areas identified in HSC marker feedback as an area for improvement.

The TAS Curriculum Team also provides a range of live online and face to face professional learning events throughout the year. To view any upcoming events, go to the [TAS Statewide Staffroom Professional Learning channel](#) to stay up to date.

General HSC information

- The [NSW Education Standards Authority \(NESA\)](#) oversees the Higher School Certificate (HSC), offering resources for students on exam preparation, course selection, and academic integrity.
- The [NESA HSC glossary](#) provides teachers with guidance on how to use key terms consistently, ensuring students understand their meanings and apply them appropriately across various subjects for effective exam preparation.
- The NESA [HSC assessment moderation](#) process ensures fairness by adjusting school assessment marks based on exam results, making them comparable across schools.
- The [ACE rules](#) outline HSC school-based assessment integrity, task development, marking, appeals, and record-keeping. They cover malpractice policies, illness/misadventure procedures, task notifications, ranking, and restrictions on reporting final marks, ensuring compliance with NESA's assessment standards.
- HSC monitoring advice, Section 1.6 outlines HSC record-keeping requirements, including teaching programs, assessment documentation, interventions and work samples. Visit [Stage 6 – monitoring implementation and support](#) for more information.
- School-based assessment for the HSC contributes to a student's final mark and is designed to evaluate students' understanding and skills based on syllabus outcomes.

