



South Australian
Certificate of Education

English as an Additional Language 2025

Examination information

Section 1: Comprehending multimodal texts (Questions 1 to 3) 30 marks

Part A (Question 1) 10 marks

Part B (Questions 2 and 3) 20 marks

Answer **all** questions in Section 1

Refer to information from Text 1 (*listening*)
when answering Part A

Refer to information from Text 2 (*advertisement*) and
Text 3 (*listening*) when answering Part B

Allow approximately 85 minutes

Section 2: Extended response (Question 4) 30 marks

Refer to information from Texts 4 to 6
when answering Question 4

Allow approximately 75 minutes

Total time: 160 minutes

Total marks: 60

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The SACE Board of South Australia acknowledges that this examination was created on Kaurna Land. We acknowledge First Nations Elders, parents, families, and communities as the first educators of their children, and we recognise and value the cultures and strengths that First Nations students bring to the classroom. We respect the unique connection and relationship that First Nations peoples have to Country, and their ever-enduring cultural heritage.

Attach your SACE registration number label here



Government
of South Australia

SECTION 1: COMPREHENDING MULTIMODAL TEXTS

Part A (Question 1, 10 marks)

Text 1 will be presented twice. You will have a 2-minute break between the first and second presentations of the text. You may make notes in the space provided at any time. After the second presentation of the text, you may complete your answers and move to Part B.

*Answer **all** the questions in this part, using information from the text.*

TEXT 1

1. (a) What is the purpose of this speech?

_____ (1 mark)

- (b) Why did the United Nations establish International Literacy Day?

_____ (1 mark)

- (c) Identify the following information from Text 1:

According to the United Nations,

how many adults lack basic literacy skills? _____

what percentage of this group is women? _____

(2 marks)

- (d) According to the text, how many children do not attend school?

_____ (1 mark)

- (e) According to the text, what are **two** benefits of learning to read and write?

_____ (2 marks)

(f) What are **three** ways that a student volunteer can assist at a local school?

(3 marks)

TEXT 2

An advertisement for 'Forever Young Anti-ageing Cream'



FOREVER YOUNG[®]
ANTI-AGEING CREAM

Science meets nature in the only anti-ageing skin care cream with superior antioxidants on the market.

Rough skin and pores are dramatically decreased, with trial participants seeing an 87%* improvement in their skin.
(*data based on 39 participants)

Our combination of natural ingredients reinforces elastic fibres in the skin by 167%.**
(**data based on 19 clients)

Say goodbye to ageing, fine lines, and dark circles. It's the first cream to target all signs of ageing in just a straightforward cream!

Clinically proven by dermatologists to reduce the signs of ageing by up to 49% in 28 days

- ✓ No risk! New NON-SURGICAL alternative! NO NEEDLES or painful injections!
- ✓ FIGHT ageing, FIGHT for radiant skin
- ✓ BLOCKS 92% OF DAMAGING SUN RAYS

'Such a fantastic product.... my skin is now flawless! It really works!'
– Nick Roberts, Hollywood actor.

'WOW, what a difference! My clients' complexion has completely changed—the best cream on the market' – Dr Zoe Simons, Australia's #1 Beauty Therapist and Forever Young[®] spokesperson.

**Available everywhere
– TRY IT TODAY!**

FOREVER-YOUNG-ANTI-AGEING-CREAM 1800 234 657
www.forever-young-antiageingcream.com

Part B (Questions 2 and 3, 20 marks)

Read Text 2 in the poster on page 4 and then answer Question 2 (a) to (c).

Your answers must be in extended prose/paragraphs.

2. (a) Who is the intended audience for Text 2? Give **one** example from the text to support your answer.

(2 marks)

- (b) Identify **one** persuasive technique used in Text 2. Give **one** example of this technique from the text, and explain how this example persuades the audience.

(3 marks)

- (c) Provide **one** example of statistics used in Text 2, and state whether it is reliable or not. Give **one** reason to justify your opinion.

(3 marks)

3. (a) According to Dr Bennett, what are **three** factors that affect how our skin looks and feels?

(b) What are Fred Liu's and Dr Bennett's views about anti-ageing creams? Give **one** example of each of their views to support your answer.

[illegible]

- (c) Which of the two texts – Text 2 or Text 3 – is more trustworthy? Provide **one** example from **both** texts to support your answer, and explain how trustworthy they are.

[illegible]

SECTION 2: Extended response (Question 4)

(30 marks)

Write your answer in the separate script book.

4. Read Text 4, Text 5, and Text 6, which discuss ***whether food additives are beneficial or harmful for our health***, and produce an extended written response of approximately 500 words, developing a point of view on the topic.

Use reference information, ideas, and opinions from the texts provided.

Transcript from The *Breakfast News* Program

Interviewing **Dr Harrison Watson** about his new book *You are what you eat!*

Recorded Tuesday, 14 June 2025

Catriona: Good morning, viewers, and welcome back to The Breakfast News Program. Today, we have the privilege of welcoming Dr Harrison Watson to talk about his new book *You are what you eat!*. This explores the wonderful world of food additives. A food additive is a substance added to food that serves a specific purpose. Some add to the flavour, others extend shelf life, while others might make the food appealing. So, Dr Watson, let's start with the big question ... do food additives benefit our diet or cause harmful effects?

Harrison: Good morning, Catriona. Well, it's not simple, as some food additives are beneficial, while others may be harmful. For the everyday consumer, what is good for them and what is bad is often hard to understand. Many people become overwhelmed by the ingredient lists that makes it difficult for them to understand what is in the products. If you have ever looked on the back of a label, you would have seen that it is often a long list of letters and numbers. Understanding additives is very important, and that is why I have written my book to make it simpler for consumers.

Catriona: Brilliant! This will help enormously. I understand that some food additives have significant benefits, such as extending the shelf life of food, which prevents us from getting sick. But what are some food additives that should be in our foods, and what are some that we should avoid?

Harrison: Well, sodium nitrate and sorbic acid are needed in food to increase food safety. I recommend constantly checking the label. One example is in salad dressings and ice cream, as they may contain guar gum. This ingredient is beneficial, as it thickens and binds the food, while also providing other advantages, such as lowering blood sugar levels and cholesterol, aiding digestion, and giving people a feeling of fullness. However, some people are sensitive to this food additive. So, people should be informed.

Catriona: And what about artificial sweeteners?

Harrison: Artificial sweeteners can cause headaches in some people. My research at the University of New Blackburn has revealed that there may be safety concerns with artificial sweeteners consumed in high doses. However, most food regulation organisations believe that artificial sweeteners are safe when consumed in moderation. In Australia, the Food Standards Australia and New Zealand (FSANZ) ensures that food additives on the market are safe and suitable for human consumption. We should feel confident that most food additives improve the nutritional value and maintain the freshness of food.

Catriona: I need to read your book because I enjoy travelling, and I want to know which food additives help make food safe in various climates and countries. Do you talk about that?

Harrison: Yes, Catriona. My book covers regulations worldwide and explains how rules are now stricter to ensure consumer safety. For example, Australia and many countries around the world have banned food colourings due to health concerns and have imposed strict regulations on their usage. Therefore, we can be confident that regulators worldwide are vigilant in protecting consumers' health.

Catriona: That's great to hear. Thank you for your time, Dr Watson. If any of our viewers want to know more about food additives, please buy Dr Watson's book today!

TEXT 5

20 February 2025 | *Healthy Life Magazine*

Food additives: Like them or not, we cannot do without them.

By our *Healthy Life Magazine* nutrition reporter, Nicole Durant.



So, what are food additives, and do we need them?

Food additives are not new. They are almost as old as recorded civilisation.

Food additives are substances added to food to make it safe, help it last longer, add nutritional value, make it smell great, or enhance its taste and appearance. They can be minerals, chemicals, or plant material from nature, or they can be artificial (synthetic), and designed and manufactured. Nearly everything we consume from a tin, packet, or a jar contains food additives for a specific purpose.

One of the primary purposes of food additives is to add flavours, colours, and nutrients that make the food more appealing. This means that shoppers are more likely to purchase the product and eat the food more regularly.

While taste and look are essential, the real value of food additives is in making our food safer and healthier. A wide range of additives prevents our food from being contaminated with bacteria, enabling consumers to store food for an extended period. Additives also slow the rate at which food breaks down or deteriorates, making it safer to eat and therefore, saving shoppers' money.

Chemicals like citric acid, nitrates, and nitrites in our meat, for example, help preserve it for a longer period. Without these chemicals, we are at risk of getting foodborne illnesses, also known as food poisoning.

Another benefit of the latest and best science is that food additives can increase the nutritional value of our food. Adding things like vitamin C to your orange juice or protein to your bread or breakfast cereal may contribute to a balanced and healthy diet.

Despite the obvious value of food additives, people are now questioning whether they are doing us more harm than good. Do we need all these extra chemicals in our bodies?

Australia and New Zealand have some of the strictest food safety laws in the world. All food sold in these countries must comply with the Australia New Zealand Food Standards Code. However, many consumers remain concerned about the chemicals in their food, despite the industry's claim that it is committed to complying with the Food Standards Code and keeping its customers safe. One part of this concern is that people are unsure of what they are eating. Did you know that a commonly used additive is made from insects? There are foods sold in Australia that have bugs deliberately crushed and then added to them to make them a more appealing colour. The ingredients for these products conceal this information behind the code E120. There is concern about what is being hidden behind these food codes.

Food Standards Australia New Zealand (FSANZ) is the independent, expert agency responsible for ensuring our food is safe to consume. As part of its role, the agency undertakes a thorough safety assessment of every food additive before it is approved for use. As of today, more than 300 food additives have been approved for use in Australia and New Zealand. FSANZ acknowledges that a small percentage of the population may be intolerant to some food additives. Another type of additive, food colouring, is another example that is believed to cause hyperactivity in some children.

Research from the University of Bridgewater suggests that only a small number of people experience adverse reactions to food additives, and that industry standards provide important protections.

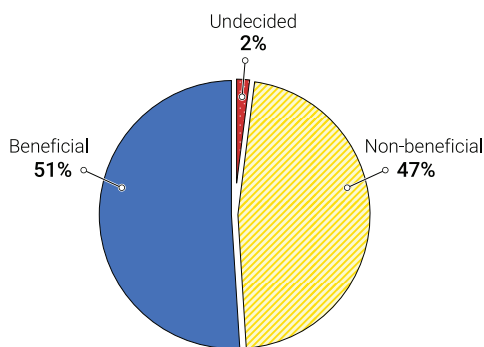
Therefore, when weighing the benefits against the drawbacks, food additives have more benefits than drawbacks. The value they add far outweighs the challenges, and strict food labelling and standards help inform consumers. We all have the same goal: to eat well and have a safe and reliable food supply.

Food additives have been around as long as history. Like them or not, we need them.

The Healthy Life Magazine Readers Survey

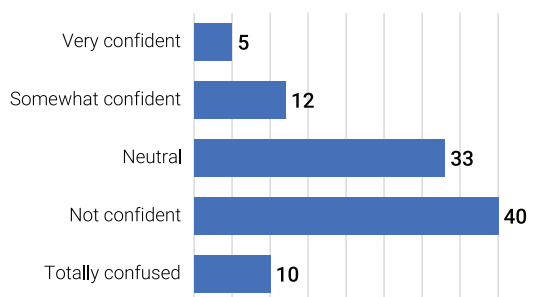
Respondents are closely divided about overall benefits of food additives.

Percentage of respondents who believe food additives are beneficial and those who believe they are not.



Source: Survey conducted 1–15 February 2025

Readers were asked to rate their confidence from low to high when reading product labels to understand food additives.



Source: Survey conducted 1–15 February 2025

Summary Report for Primary Producers: Highlights from the 2025 Food Regulations Conference

Prepared by Professor Geoff Santi, School of Food Manufacturing, Great Southern University

Introduction

Food additives are commonly used in the food industry to extend shelf life, improve flavour and appearance, and in some cases, enhance nutritional value. However, they are also the focus of debate due to potential health risks and difficulties consumers face in understanding food labelling. This report summarises key findings from the 2025 Food Regulations Conference, drawing on the latest research from leading universities and food science institutions.

Convenience

Preservatives are a type of additive that help prevent spoilage by slowing microbial growth, thereby allowing foods to remain shelf-stable for longer. Examples of these are sodium benzoate and sorbic acid. A 2021 study by the University of Park Holme confirmed that these additives significantly reduce food waste, contributing to both economic savings and environmental sustainability. For consumers, this extended shelf life means fewer shopping trips and greater flexibility in managing food supplies.

Appeal

Food additives also contribute to the sensory qualities of food. Colourings, flavour enhancers, and sweeteners are used to make products more visually appealing and palatable. Research by the Institute of Nutritional Food highlights that additives play a major role in influencing consumer purchasing decisions, especially among younger demographics. For example, adding bright colours to drinks and sweets makes them more attractive to children and increases their consumption.

Health benefits and risks

Certain additives can provide direct health benefits. In Australia, since 2009, bread producers have been required to add folic acid and iodine to their products. Folic acid reduces the incidence of neural tube defects, which occur during early pregnancy and significantly impact babies. Iodine is added to bread (as iodised salt) to reduce iodine deficiency, which has numerous health impacts. As a direct consequence of this mandated change, neural tube defects have decreased by 14%, and iodine intakes in women aged 16–44 have increased by 52%.

However, some additives raise health concerns. Artificial colours and preservatives have been linked to allergic reactions and behavioural changes. A 2024 study by the University of Angle Vale identified a correlation between the preservative sodium benzoate, food colourings, and increased hyperactivity in children. This can affect concentration and focus, both of which have significant impacts on academic achievement. While not all findings are conclusive, they have prompted stricter regulations in several countries.

Understanding and labelling

Many consumers struggle to understand food additives listed on product labels, which are often coded with E-numbers or technical names. According to Robe University research, this lack of clarity contributes to consumer mistrust and confusion. Making food labelling easier to understand was a key recommendation from conference experts.

Cost considerations

While food additives contribute to food preservation and production efficiency, they can also raise the cost of processed foods. A study by the Australian Bureau of Food Economics (ABFE) found that additive-rich products often cost more per kilogram than fresh, unprocessed alternatives, which may affect affordability for some consumers.

Bulking agents

Some food additives are designed to contribute to the volume or weight of the food. While this can be a way to reduce sugar in sweets, it can also be a means of producing cheaper foods with lower nutritional value.

Conclusion

The 2025 Food Regulations Conference highlighted that food additives offer important benefits, particularly in terms of convenience, appeal, and in some cases, nutritional support. However, concerns about health impacts, labelling complexity, and costs remain. Ongoing research, more transparent labelling, and public education are essential to ensure consumers and producers alike can make informed and balanced decisions.

