

FOOD TECHNOLOGY

Food Technology is hands on study of food and nutrition, and the relationship between food, technology, nutrition and the quality of life. Students develop confidence and skills in practical applications and in making decisions about food.

COURSE CONTENT

There are 8 focus areas in this subject.

- Food in Australia- effects of migration on Australian food, history of food in Australia, native foods
- Food equity – factors that contribute to the unequal distribution of food in Australia and globally
- Food product development – reasons for and impact of food innovations, product development process
- Food selection and health – the role of food in the body, effects of poor nutrition, how to select, plan and prepare nutritious foods
- Food service and catering – variety of settings and operations for food businesses, employment
- Food for special needs – factors that influence our food needs, applying nutrition knowledge to cater for these needs
- Food for special occasions – significance of food in celebrations, planning special events, presentation
- Food trends – factors affecting trends, current trends and where they come from

Type of assessment involved in Food Technology

- Practical work forms the basis of every unit of work
- Assessment tasks can include research reports, practical application tasks, design tasks for specific food needs, oral presentations, blogs and the preparation and running of a pop-up food truck restaurant
- Written tests are completed for each semester

What will students gain by studying Food Technology?

- The ability to make informed choices about the selection of foods
- Confidence and competence in food preparation techniques and presentation.
- Relevant and meaningful learning experiences which will be useful now and in the future.
- Collaborative and team work skills
- Knowledge about all aspects about food, and the wider world of food including production, manufacturing, preparation, serving and consuming
- Opportunities to develop creativity and to produce work of high quality

Food Service and Catering (Marketta Task)



Food Styling



Superfoods Bowl

