

Course: **FOOD TECHNOLOGY**



2 Units for each Preliminary and HSC Board Developed Course

Exclusions: Nil

Course Description:

Students will develop knowledge and understanding about the production, processing and consumption of food, the nature of food and human nutrition, and an appreciation of the importance of food to health and its impact on society. Skills will be developed in researching, analysing and communicating food issues, food preparation and the design implementation and evaluation of solutions to food situations.

Major Topics Covered:

Preliminary Course

- **Food availability and selection:** how do communities endeavour to obtain an adequate food supply, what are the influences?
- **Food Quality:** how is this achieved in the domestic, commercial and industrial setting?
- **Nutrition:** how do you plan diets to meet the requirements of individuals and prepare foods that are nutritious and assess the nutritional value of food products

HSC Course

- **The Australian Food Industry:** how has The Australian Food Industry developed in response to changes in our physical, social, technological, economic and political environment
- **Food Manufacture:** how have developments in food manufacture had an impact on society and the environment
- **Food Product Development:** how does a new food product get developed? Students will develop their own product taking into consideration nutrition, food properties and food manufacture
- **Contemporary Food Issues in Nutrition:** raising, investigating and debating contemporary nutrition issues that enable individuals to make informed decisions and respond appropriately

Particular Course Requirements:

In order to meet the course requirements, students must learn about food availability and selection, food quality, nutrition, the Australian Food Industry, food manufacture, food product development and contemporary food issues.

It is a **mandatory requirement** that students undertake practical activities. Such experimental learning activities are specific to each learning strand.

External Assessment	Weighting	Internal Assessment	Weighting
3 hour written examination	100%	<ul style="list-style-type: none">• The Australian Food Industry• Food Manufacture• Food Product Development• Contemporary Nutrition Issue	25% 25% 25% 25%
Total 100%			100%