

Technology and Applied Studies

Food and Technology

COURSE DETAILS

Hours	240 hours
Type	Board Developed Course
Duration	2 years
Unit Value	2-unit Year 11 2-unit Year 12
HSC Exam	Yes
ATAR	Yes
Exclusions	Nil
RECOGNITION	HSC Qualification

COURSE DESCRIPTION

The syllabus provides students with a broad knowledge of food technology. The factors that influence food availability and selection are examined and current food consumption patterns in Australia investigated. Food handling is addressed with emphasis on ensuring safety and managing the sensory characteristics and functional properties of food to produce a quality product. The role of nutrition in contributing to the health of the individual and the social and economic future of Australia is explored. The structure of the Australian food industry is outlined and the operations of one organisation investigated. Production and processing practices are examined, and their impact evaluated. The activities that support food product development are identified and the process applied in the development of a food product.

Contemporary nutrition issues are raised, investigated and debated. 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.

AIMS

Food Technology aims to develop an understanding about food systems and skills that enable students to make informed decisions and carry out responsible actions.

Students will also develop an appreciation of the importance of food to the wellbeing of the individual and to the social and economic future of Australia.

YEAR 11 COURSE OUTCOMES (from NESA)

- P1.1 identifies and discusses a range of historical and contemporary factors which influence the availability of particular foods
- P1.2 accounts for individual and group food selection patterns in terms of physiological, psychological, social and economic factors
- P2.1 explains the role of food nutrients in human nutrition
- P2.2 identifies and explains the sensory characteristics and functional properties of food
- P3.1 assesses the nutrient value of meals/diets for particular individuals and groups
- P3.2 presents ideas in written, graphic and oral form using computer software where appropriate.
- P4.1 selects appropriate equipment, applies suitable techniques, and utilises safe and hygienic practices when handling food
- P4.2 plans, prepares and presents foods which reflect a range of the influences on food selection
- P4.3 selects foods, plans and prepares meals/diets to achieve optimum nutrition
- P4.4 applies an understanding of the sensory characteristics and functional properties of food to the preparation of food products
- P5.1 generates ideas and develops solutions to a range of food situations

TOPICS COVERED

Year 11 Course	
• Food Availability and Selection	30% of course time
• Food Quality	40% of course time
• Nutrition	30% of course time
Year 12 Course	
• The Australian Food Industry	25% of course time
• Food Manufacture	25% of course time
• Food Product Development	25% of course time
• Contemporary Nutrition Issues	25% of course time

ASSESSMENT

Assessment strategies may include:

- Examinations
- Student Demonstration during Practicals
- Written Tasks

POTENTIAL CAREERS / REASONS TO CHOOSE COURSE

- Food Technology teacher
- Nutritionist
- Dietician
- Chef or Chef assistant
- Food Taster
- Food Technologist

Students need to be:

- good at cooking
- able to analyse and solve problems
- enjoy theory lessons
- able to make accurate observations and recordings
- able to work as part of a team
- able to independently work and research