



Food Technology

Year 11 and 12

Food Styling



Food Photography



Functional Food Properties



Denaturation
Coagulation
Caramelisation
Gelatinisation
Crystallisation
Emulsification
Dextrinisation
Maillard Reaction

Food Product Development

Major Project - Party Dip Innovations – Plant Based dip



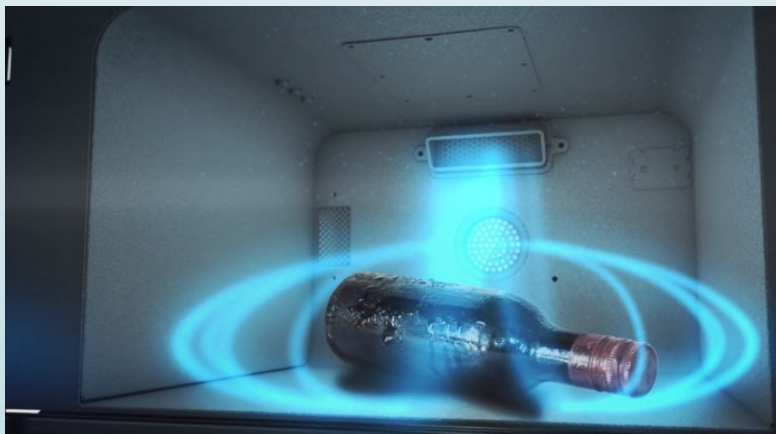
Preservation



Technology



CHiP Cookie Oven - using a smart phone app for controls



Flash Freezing



Home Grow System

Sensor that detects the presence of gluten in food



Nutrition



Nutrition

1. WELL-BEING IS REDUCED WITH A POOR DIET



2. IT'S EXPENSIVE TO BE UNHEALTHY



3. HELPS YOU MANAGE A HEALTHY WEIGHT



4. MAINTAINS YOUR IMMUNE SYSTEM



5. DELAYS THE EFFECTS OF AGING.



6. GIVES YOU ENERGY



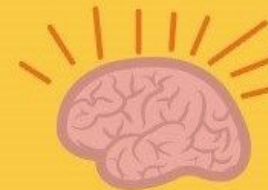
7. REDUCES THE RISK OF CHRONIC DISEASE



8. HEALTHY EATING POSITIVELY AFFECTS YOUR MOOD



9. INCREASES FOCUS



10. HEALTHY DIETS MAY LENGTHEN YOUR LIFE

