Possible Careers in Food Technology

- *Dietitian*
- *Nutritionist*
- *Health worker*
- *Chef/cook*
- *Childcare worker/ teacher*
- *Food Stylist/ Photographer*
- *Food Technologist/ Scientist*
- *Consumer Scientist*
- *Food Service Manager*
- *Health Educator*
- *Registered Nurse*
- *Nutritional Writer*
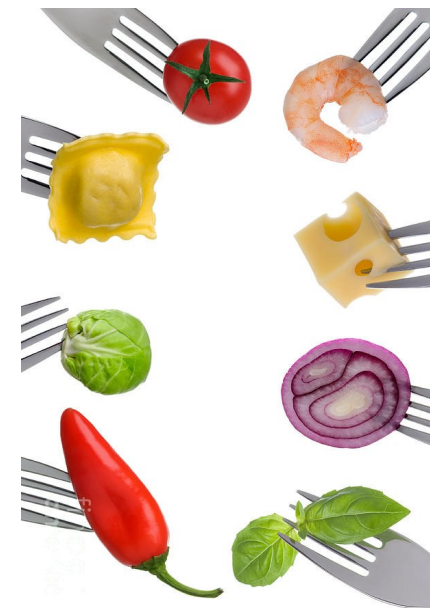- *Public Relations Manager*
- *Research Assistant*

For further information please contact Ms Cheryl Harland Head Teacher Home Economics.

2 unit
Food Technology

**Category A Subject
Suitable for an ATAR**

Food Technology

Food technology is in high demand. We all have to eat every day and make sure our diets are healthy and nutritious. Everybody knows that food is essential to survive, but did you know that food can also be fun?

Food Technology in year 11 and 12 is a study of food production, preservation, packaging and preparation. Students investigate a range of factors that affect diet, nutrition and health. They also develop an understanding of Australian legislation, marketing practices and innovation in food product development.

Practical experiences are incorporated in the food technology course through experimentation and application of the technologies that influence food development and preparation.

Lessons are constantly modified and updated to reflect current trends in food preparation and presentation.

Students enjoy the opportunity to design, prepare, present, eat and share their own product.

Some of our practical lessons are modelled on popular TV shows such as MasterChef.

Technology is incorporated into each topic and learning tasks are designed to integrate ICT skills.

Units for study:

⇒ Food Availability and Selection

⇒ Food Quality

⇒ Nutrition

⇒ The Australian Food Industry

⇒ Food Manufacture

⇒ Food Production Development

⇒ Contemporary Nutrition Issues

Assessment tasks may include:

⇒ Food preparation

⇒ Food styling and photography

⇒ Experimental activities

⇒ Written reports

⇒ Case studies

⇒ Industry reports

⇒ Examinations