



Food Technology (TAS)



Food Technology



Current focus of study:

The study of Food Technology addresses knowledge and understanding of food properties, processing and preparation. It addresses the importance of hygiene and safe working practices and legislation in the production of food. It also allows students to explore the richness, pleasure and variety food adds to life.



Food Technology

Students gain an understanding about:

- *food hygiene

- *functional properties of food

- *safe preparation, presentation and storage of food

- *nutrition and impacts of food choices on health

- *researching and developing skills using technology to communicate their findings

- *the role of food in society

- *food equity



Year 9

- Food in Australia - Multicultural Cuisine
- Food Equity - Social Justice Focus
- Food Selection and Health- Healthy eating and choices





Year 10



- Food Product Development- making a food product prototype
 - Food for Special Occasions - Cake Decorating
 - Food Service and Catering - Introduction to the Hospitality Industry
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