



# Food Technology (Technologies)



# Category A & B Courses

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## Category A

- Design & Technology
- Engineering Studies
- Food Technology
- Industrial Technology
  - Multimedia
  - Timber
- Information Process Technology and Software Design & Development

Students are assessed by a mixture of practical tasks, folio work and examinations

## Category B

- Construction
- Hospitality

Students are able to complete a Certificate II qualification while contributing to their HSC.

- Information & Digital Technology

Students complete a Statement of Attainment towards a Certificate III while contributing to their HSC.

**NB** Only one Category B course can be taken towards an ATAR.

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# Year 11 Food Technology

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## 3 Core Strands

- Food Availability & Selection
- Food Quality
- Nutrition





# HSC Food Technology

## 4 Core Strands

- The Australian Food Industry
- Food Product Development
- Food Manufacture
- Contemporary Nutrition Issues





# Food Technology Considerations

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- Complements Business Studies, Biology and Chemistry and PE
- Largely theoretical – small amount of practical
- Two practical cooking lessons in a cycle
- Targeting strong ATAR candidates
- Three hour written HSC Examination





# More information ?

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D&T - Ms Spicer & Ms Medcalf

Food Tech - Mr Neale & Ms McCarthy

Multimedia - Mr Gibbs & Mr Spargo

Timber - Mr Barr, Mr Riordan & Mr Wilmot

IPT - Mr Gibbs & Mr Spargo

SDD - Mr Aird & Mr Spargo

Construction - Mrs Knowles & Mr Riordan

Hospitality - Mrs Knowles & Ms O'Hara

