

## Food Technology

2 units for each of Preliminary and HSC  
Board Developed Course  
Exclusions: Nil

### Course Description:

The Preliminary course will develop knowledge and understanding about:

- food nutrients and diets for optimum nutrition
- the functional properties of food
- safe preparation, presentation and storage of food
- sensory characteristics of food
- The influences on food availability and factors affecting food selection.

***Practical skills in planning, preparing and presenting food are integrated throughout the content areas.***

The HSC course involves the study of:

- sectors, aspects, policies and legislations of the Australian Food Industry
- production, processing, preserving, packaging, storage and distribution of food
- factors impacting, reasons, types, steps and marketing of food product development
- nutrition incorporating diet and health in Australia and influences on nutritional status

***Practical experiences in developing, preparing, experimenting and presenting food are integrated throughout the course.***

### Main Topics Covered:

#### Preliminary Course

- Food Availability and Selection (30%)
- Food Quality (40%)
- Nutrition (30%)

#### HSC Course

- The Australian Food Industry (25%)
- Food Manufacture (25%)
- Food Product Development (25%)
- Contemporary Nutrition Issues (25%)

### Particular Course Requirements:

There is no prerequisite study for the 2-unit Preliminary course. Completion of the 2-unit Preliminary course is a prerequisite to the study of the 2-unit HSC course. It is mandatory that students undertake practical activities. Such experiential learning activities are specified in the 'learn to' section of each strand.

**Leather upper shoes required when working in a practical environment.**