

Food Technology

Food Technology is a Board Developed Course

Course details are included on RoSA

Course details are included on School Report

Food Technology is an interesting and creative subject, which is designed to cater for students who enjoy practical work and completing a wide range of varying activities.

This course has a major practical component and students will be given an opportunity to participate in a variety of practical cookery and catering activities.

Students will complete a wide range of topics including:

- Food Trends
- Food Service and Catering
- Food in Australia
- Food for Special Needs
- Food for Special Occasions- including the cake decorating competition
- Food Product Development
- Food Equity

Food Technology impacts daily on people's lives and their state of health and is therefore an important curriculum area which all students can benefit from.

This subject involves a compulsory course fee to cover cost of consumable materials used.

In Food Technology **Subject Assessment** will include:

1. Development of practical skills
2. Topic tests
3. Classwork and assignments appropriate to areas of study

Enclosed leather shoes must be worn for Food Technology practical lessons

Course Adviser: Mr C Burton