**FOOD AND TECHNOLOGY**

Students will develop skills in planning, preparation and evaluation of food products. Practical work will be an important component of this subject, as will the creation of a design plan folio. Students will also consider environmental issues in food production, and the ways in which technology has impacted on food. Students may complete Units 3 and 4 without having completed Units 1 and 2. Students interested in pursuing careers in the hospitality/science/health industries may particularly enjoy this subject.

**UNITS 1 AND 2:** In these units students will apply safe and hygienic work practices in the preparation, processing, cooking and presentation of key foods. In teams and individually students will use the design process to plan, prepare and evaluate meals. They will use a range of tools and equipment, and learn presentation techniques to optimize sensory properties.

**Learning Activities:** Develop brochures on the principles of safe food handling and technological advances in equipment; investigate and present information on special nutritional considerations; design, plan and prepare food as part of the implementation of the design process; complete food preparation activities using key foods.

**Key Skills required:** Research skills, food preparation skills, ability to use the design process, ability to use tools and equipment safely, skills in evaluating food products.

**Assessed Tasks:** Practical class participation, practical reports, tests, multimedia presentations, and an end of semester written examination.

**UNITS 3 AND 4:** In these units students will explore food safety in Australia; preparation, processing and preserving of key foods; and develop and implement a design plan. They will also analyse food product development.

**Learning Activities:** Prepare food using safe and hygienic practices; write a design brief to meet the specific needs of a client, then implement the design plan and evaluate the product; research food product ideas and innovations in food product development such as microencapsulation.

**Key Skills required:** Research skills,ability to prepare and evaluate food according to sensory properties, ability to develop individual production plans, ability to develop a design plan.

**Assessed Tasks**: Participation in practical sessions, tests, execution of the design process, multimedia presentations.

**VCAA ASSESSMENT: The overall study score will consist of School Assessed Coursework (30%), School Assessed Task (40%), written examination in November (30%).**

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