

## Food Technology

Food Technology is a 2 Unit HSC Course which provides foundational knowledge and skills linked to many tertiary courses at both university and TAFE. It is an applied science that enables students to experiment with foods and develop food products to meet different needs. Students may begin their studies in Year 11 **without** a previous background in Years 9 and 10 Food Technology.

This subject has a practical component with no major works. Instead, it has a series of small projects focussing on food products that meet different needs. The students will take part in field studies in different sectors of the food industry. Year 11 investigates the factors affecting our food selection and involves experimental work investigating the functional properties of foods. Year 12 involves visiting an orchard to experience food processing and its manufacture. The course further focuses on nutrition and food product development and marketing. These areas of study link well with other HSC Courses such as Business Studies, PDHPE, Biology, Chemistry and Legal Studies.

### The Preliminary Course

#### Food Availability and Selection (30%)

- Influences on food availability
- Factors affecting food selection

#### Food Quality (40%)

- Safe storage of food
- Safe preparation and presentation of food
- Sensory characteristics of food
- Functional properties of food

#### Nutrition (30%)

- Food nutrients
- Diets for optimum nutrition

### The HSC Course

#### The Australian Food Industry (AFI) (25%)

- Sectors and Aspects of the AFI
- Policy and legislation

#### Food Manufacture (25%)

- Production and processing of food
- Preservation
- Packaging, storage and distribution

#### Food Product Development (25%)

- Impacts on food product development
- Reasons for and types of food product development
- Steps in Food Product Development
- Marketing plans

#### Contemporary Nutrition Issues (25%)

- Diet and health in Australia
- Influences on nutritional status

Many past students have been very successful in the HSC. The course is interactive and focussed on changing trends in the food industry today, while providing many opportunities for future vocations. Examples of such vocations include hospitality, event management, industry food technology, dietetics and nutrition, sports science studies, psychology, food marketing, education and nursing. Furthermore, students can apply practical skills to their own life experiences, maintaining good health and wellbeing along with being able to make wise and informed food choices on a daily basis.

Food Technology students are committed to developing their analytical skills when approaching food related tasks. They can manage projects with multiple components and value the process of receiving feedback on their work. They are interested in the food industry, its impact on society and the products that are developed to meet a variety of needs.

For more information on Food Technology visit the NESA website at:

<https://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/technologies/food-technology-syllabus>