

Food Technology

Do you want to learn about food?

Are you wanting to become a chef?

Food Technology allows students to focus on examining a timeline of food production technologies. Students create meals by using past and present technologies.

Students engage with contemporary Australian documentaries to forecast future scenarios of continued high sugar consumption. Students work flexibly to select and justify their uses of technology to create meals using both older and newer technologies. They evaluate their production skills against comprehensive criteria for success and work both individually and collaboratively to plan and manage projects of increasing complexity. Students also have the opportunity to plan and cater for a morning tea event and create dishes that are appropriate with the theme.

Assessment

Students will be assessed on their knowledge and understanding and their processes and production skills.

Practical

Theory

Subject Length

1 semester

Additional Information

N/A