

# Future Technologies – Food Technology

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*Do you like food?*

*Do you want to become a chef?*

This subject is an introduction to food and fibre production and food specialisations. Students have the opportunity to prepare foods using safety and hygiene practices.

Students learn the importance of a variety of foods, nutritional principles and food preparation skills. Students develop their knowledge and understanding about the nature of food and food safety, and how to make sensible food preparation choices when experimenting with and preparing food.

This course will be an introduction to:

- Safety
- Hygiene
- Methods of cookery
- Teamwork skills
- Measuring and weighing
- Healthy Eating

## **Assessment**

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

Practical

Theory

## **Subject Length**

1 term

## **Additional Information**

N/A