

FOOD TECHNOLOGY

In this course students will develop a broad knowledge of Food Technology to enable them to make informed decisions. They will gain an appreciation of the importance of food for the wellbeing of the individual and the social and economic future of Australia.

COURSE OBJECTIVES

Students will develop:

- Knowledge and understanding about food systems in the production, processing and consumption of food and an appreciation of their impact on society.
- Knowledge and understanding about the nature of food and human nutrition and an appreciation of the importance of food to health.
- Skills in researching, analysing and communicating food issues.
- Skills in experimenting and preparing food by applying theoretical concepts.
- Skills in designing, implementing and evaluating solutions to food situations.

PRELIMINARY COURSE

Food Availability and Selection	30%
<ul style="list-style-type: none">• influences on food availability• factors affecting food selection	
Food Quality	40%
<ul style="list-style-type: none">• safe storage of food• safe preparation and presentation of food• sensory characteristics of food• functional properties of food	
Nutrition	30%
<ul style="list-style-type: none">• food nutrients• diets for optimum nutrition	

HSC COURSE

Australian Food Industry	25%
<ul style="list-style-type: none">• sectors of the AFI; aspects of the AFI; policy and legislation	
Food Manufacture	25%
<ul style="list-style-type: none">• production and processing of food; preservation; packaging, storage and distribution	
Food Product Development	25%
<ul style="list-style-type: none">• factors which impact on FPD; reasons for and types of FPD; steps in FPD; marketing plans	
Contemporary Nutrition Issues	25%
<ul style="list-style-type: none">• diet and health in Australia, influences on nutritional status	

Students also undertake *practical* activities in order to complete mandatory requirements, these include:

- Experiments to analyse the properties of foods
- Food product development
- Preparation of food to enhance the study of nutritional analysis, sensory perception, food selection and availability, food photography