

# DESIGN & TECHNOLOGY – FOOD DESIGN

## FACULTY

TAS

## CHARGE

\$100

Costs cover consumables provided for practical learning

## HOURS

200

Board endorsed

In this course students evaluate current food trends and nutritional requirements for healthy living. They will explore the influence of our global community on people's diets and will investigate and produce a selection of quality foods that complement a healthy lifestyle. This course has a large practical focus and requires students to learn hygiene and safe food preparation techniques.

### Practical experiences include:

My Kitchen Rules (competition with classmates)

Death by Chocolate (where you create your ultimate chocolate drink)

Best of the Bush (for a taste of a variety of Australian bush foods)

Cultural Cuisines (where we showcase foods from other countries).

## STAGE 6 SUBJECT SELECTION

Hospitality  
Cert III Kitchen Operations  
Cert II Hospitality - Food and Beverage

## HIGHER EDUCATION

Bachelor of Nutrition and Dietetics  
Cert IV Hospitality

## CAREER OPPORTUNITIES

Hospitality  
Chef  
Catering Management  
Food Technology  
Hospitality Teacher