

# FOOD TECHNOLOGY

**FACULTY**  
**TAS**

**CHARGE**  
**\$100**

Covers materials used for practical activities

**HOURS**  
**200**

Board endorsed

Students will learn about food production, food habits, nutrition, food product innovations, technological changes, food display and marketing.

Practical experiences: students will design and cook meals in their practical lessons - evaluating their performance, learning about making modifications to recipes and participating in some delicious taste testing!

This course offers students a variety of study areas such as: Food in Australia, Food Selection and Health, Food Trends, Food for Special Occasions, Food Service and Catering, Food for Specific Needs, Food Product Development and Food Equity.

## **STAGE 6** **SUBJECT SELECTION**

Food Technology  
Hospitality

## **HIGHER** **EDUCATION**

Cert IV in Food Science and Technology  
Bachelor of Nutrition and Dietetics

## **CAREER** **OPPORTUNITIES**

Nutritionist  
Dietitian  
Food Scientist  
Food Marketing