

EXECUTIVE CHEF

FACULTY
TAS

CHARGE
\$50

Used for general kitchen consumables, majority of fee going towards food for the recipes.

HOURS
100

School developed

Discover Food Technology used within the kitchen.

- Develop knowledge and skills in food health and safety
- The science behind food preparation
- Explore the evolution of the contemporary Australian cuisine
- Create, design, plan and prepare food that is safe to eat and reflects Australia's everchanging cuisine
- A journal/portfolio of your learning throughout the year

FUTURE PATHWAY

Bachelor of Nutrition and Dietetics
Bachelor of Food Science

FUTURE SUBJECT SELECTION

Preliminary HSC Food Technology
Hospitality (VET)

CAREER OPPORTUNITIES

Chef
Dietician
Nutritionist
Food Artist
Food Scientist