

FOOD TECHNOLOGY

FACULTY TAS

CONTRIBUTION \$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.

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.

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!

WHAT WILL WE MAKE?

Students will design and cook meals in their practical lessons, evaluating their performance and learning about how to make modifications to recipes and meals as well as some delicious taste testing!

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