



Holsworthy
High School

TAS Faculty

FOOD TECHNOLOGY

Years 9 and 10



RATIONALE

The Australian food industry is growing in importance, providing numerous employment opportunities and increasing the relevance of Food Technology for the individual and society. There are increasing community concerns about food issues, including hygiene and safety, nutritional claims and the nutritional quality of food, genetic engineering, functional food and the environmental impact of food production processes. Students will explore food-related issues through a range of practical experiences, allowing them to make informed and appropriate choices with regards to food.

This knowledge and understanding is fundamental to the development of food-specific skills, which can then be applied in a range of contexts enabling students to produce quality food products. Students develop practical skills in preparing and presenting food that will enable them to select and use appropriate ingredients, methods and equipment.

COURSE CONTENT

Core Topics

1. Food preparation and processing
2. Food and consumption

Option Topics

1. Food in Australia
2. Food equity
3. Food product development
4. Food selection and health
5. Food service and catering
6. Food for special needs
7. Food for special occasions

Examples of projects under taken by students in class:

- Practical lessons approximately six times a term
- Themed cupcake preparation and presentation
- Food photography
- Luncheon prepared by students for staff members
- Practical cookery lessons preparing food for special occasions

COURSE ASSESSMENTS

The following assessment methods are used to assess students in the course:

- Cooking and practical experiences
- Book work
- Class exercises
- Presentations
- Home works
- Assignments
- Individual projects
- Half yearly and Yearly tests



RESOURCES AVAILABLE FOR THIS COURSE:

- Internet access to school curriculum server
- Wireless internet access to DET Laptops
- Text books
- Kitchen
- Catering equipment



For more information please visit the website below on the internet or talk to the TAS teachers.

http://www.nesa.nsw.edu.au/syllabus_hsc/hospitality.html

TECHNOLOGY AND APPLIED STUDIES

Ms B. Harvey - Head Teacher (Relieving)

- Ms K. Janssen
- Ms J. O'Neill
- Ms R. Jolly
- Ms T. Gerges
- Ms J. Radivojevic
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