

FOOD SPECIALISATIONS (FOOD TECHNOLOGY AND HOSPITALITY)

STATUS:	Elective Subject	
COURSE OVERVIEW:	<p>Aligning with the Australian Curriculum – Design and Technologies, students will engage in the design process to critique identified design problems, develop design ideas and evaluate designed ideas, products, processes and solutions against criteria. Students will work within the food production, and food specialisation strands to develop process and production skills, and design thinking to produce designed solutions to identified needs or opportunities of relevance to individuals and regional communities.</p> <p>Students specifically focus on preferred futures, taking into account ethics; legal issues; social values; economic, environmental and social sustainability factors and using strategies such as life cycle thinking. Students use creativity, innovation and enterprise skills with increasing confidence, independence and collaboration.</p>	
COURSE OUTLINE:	<p>Students will develop their knowledge and understanding and process and production skills; working with food and in kitchen environments to produce and design effective solutions to design challenges. Topics include:</p> <ul style="list-style-type: none"> • Kitchen familiarization and hygienic practices • Healthy snacks • Exploring and cooking with eggs, milk, cheese, honey, ginger and coffee. • Unhealthy lunches. • Sustainable food packaging and containers. • Feast or famine – examining food security in Australia and food as part of cultural celebrations. <p>Students consider elements of sustainability, affordability, cultural practice and dietary requirements in all tasks.</p>	
COURSE ASSESSMENT:	<p>Students are assessed using a variety of techniques including:</p> <ul style="list-style-type: none"> • Short and extended responses • Multimodal responses • Design folios • Practical projects 	
STUDY REQUIREMENTS:	<p>1-2 hours/week homework and study Some preparation and clean-up work during break times</p>	
SPECIAL REQUIREMENTS:	<p>The subject fee covers base ingredients. When students design an item to cook, they may have to provide extra items such as meat or specialist ingredients chosen. Ingredients lists will be supplied to students at the beginning of each unit. Dietary requirements are considered.</p>	
POSSIBLE CAREER PATHWAYS:	<p>Nutritionist Dietician Chef Short order cook</p>	<p>Kitchen hand Waitress/ Waiter Café manager</p>
PARENT/CARER SUPPORT:	<p>Monitoring completion of key tasks Encouragement of skill development in light kitchen duties at home.</p>	

