

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 and Fibre 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, understanding, 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 & hygienic practices • Baking basics and understanding ingredients • Dietary requirements • International cuisine and food cultures • Basic hospitality practices and presentation of food <p>Students consider elements of sustainability, affordability, cultural proprietary and dietary requirements in all tasks. Opportunities to consider sources within the local food industry are explored and integrated throughout the course.</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:	<ul style="list-style-type: none"> • 1-2 hours/week homework and study • Some preparation and clean-up work during break times 	
SPECIAL REQUIREMENTS:	<ul style="list-style-type: none"> • Cooking schedules and intended ingredients will be advised to students at the beginning of each term. Limited opportunities will exist for substitution of ingredients from home in consideration of dietary requirements. 	
POSSIBLE CAREER PATHWAYS:	Nutritionist Dietician Chef Short order cook Food product designer	Kitchen hand Waitress/ Waiter Café manager
PARENT/CARER SUPPORT:	<ul style="list-style-type: none"> • Monitoring completion of key tasks • Encouragement of skill development in kitchen duties at home. 	