

Food Science and Technology General

Year 11 Course Code	GEFST
Year 12 Course Code	GTCFST
Highly Recommended	Year 10 Café Foods
Cost	To be determined

Year 11 and Year 12 Course Overview

The Food Science and Technology General course provides opportunities for students to explore and develop food-related interests and skills.

Students will;

- Organise, implement and manage production processes in a range of food environments and understand systems that regulate food availability, safety and quality.
- Develop knowledge of the sensory, physical, chemical and functional properties of food applied in practical situations.
- Investigate the food supply chain and value-adding techniques applied to food to meet consumer and producer requirements.
- Consider the principles of dietary planning, adapting recipes, processing techniques and consider specific nutritional needs of demographic groups.
- Consider occupational safety and health requirements, safe food handling practices, and a variety of processing techniques to produce safe, quality food products.

Year 11 Course Structure

Unit 1 – Food choices and health

This unit focuses on the sensory and physical properties of food that affect the consumption of raw and processed foods. Students investigate balanced diets, the function of nutrients in the body and apply nutrition concepts that promote healthy eating. They study health and environmental issues that arise from lifestyle choices and investigate factors, which influence the purchase of locally, produced commodities.

Unit 2 – Food for communities

This unit focuses on the supply of staple foods and the factors that influence adolescent food choices and ethical considerations. Students recognise factors, including processing systems, which affect the sensory and physical properties of staple foods.

Year 12 Course Structure

Unit 3 – Food Science

This unit explores the societal, lifestyle and economic issues that influence food choices. Students research the effect of under-consumption and over-consumption of nutrients on health and investigate a range of diet-related health conditions that affect individuals and families.

Unit 4 – The undercover story

This unit focuses on food spoilage and contamination and explores reasons for preserving food. Students investigate food processing techniques and the principles of food preservation. They examine the regulations which determine the way food is packaged, labelled and stored and how the principles of Hazard Analysis Critical Control Point (HACCP) system are administered and implemented to guide the production and provision of safe food.