Course

Food Technology

NESA Course Code:

Preliminary 11180
HSC 15180

2 units for each of Preliminary and HSC year.
Board Developed Course.
DOES count in the 6 units of the Board Developed Courses required for the HSC.
DOES count towards an ATAR.
Exclusions: Nil

Course costs
Yes

Success Criteria (what skills and aptitudes you need to have for success in this subject)

Enjoy investigating the science and art of food

Course Description

Students will develop knowledge and understanding about the production, processing and consumption of food, the nature of food and human nutrition and an appreciation of the importance of food to health and its impact on society. Skills will be developed in researching, analysing and communicating food issues, food preparation and the design, implementation and evaluation of solutions to food situations.

Main Topics Covered

Preliminary Course	HSC Course
Food Availability and Selection (30%) Food Quality (40%) Nutrition (30%)	The Australian Food Industry (25%) Food Manufacture (25%) Food Product Development (25%) Contemporary Food Issues (25%)

Particular Course Requirements:

There is no prerequisite study for the 2 unit Preliminary course. Completion of the 2 unit Preliminary course is a prerequisite to the study of the 2 unit HSC course.
In order to meet the course requirements, students must 'learn about' food availability and selection, food quality, nutrition, the Australian food industry, food manufacture, food product development and contemporary nutrition issues.
It is mandatory that students undertake practical activities. Such experimental learning activities are specified in the 'learn to' section of each strand.

Assessment for the HSC Course

External Assessment	Weighting	Internal Assessment	Weighting
A three hour written examination All Topics covered		Knowledge and understanding about the Australian Food Industry, Food Manufacture, Food Product Development and Contemporary Food Issues Research, analysis and communication	60
Section 1 Multiple Choice	20	Experimentation and preparation	20
Section II Short Structured Responses	50	Design, implementation and evaluation	20
Section III One extended response	15		
Section IV One extended response	15		
	100%		100%