LEVEL 2 FOOD TECHNOLOGY
2TECF

What is this course about?

Food Technology focuses on developing and creating food products through research and practical trials. It involves a rich variety of learning experiences, leading to a wide range of career opportunities. Design briefs are based on realistic scenarios offering thought provoking situations and are designed to encourage and challenge the individual to achieve their best.

Each student will be expected to seek individual, innovative solutions in a variety of ways. Studying food technology in this context develops understanding, sharpens perceptions of design and creates an awareness of the environment, society's needs and food trends. Emphasis is placed on creativity, innovation, technical competency and presentation. A well equipped commercial 'test' kitchen and domestic kitchen, suitable for prototyping, are available to all students who undertake this option.

What sorts of things will I do?

This course teaches students to design and create solutions to culinary briefs by developing successful recipes. Students will learn the essentials of food product design, focusing on creating innovative and appealing dishes. They will explore current trends, consumer preferences, and the science behind ingredient interactions to develop new and marketable food products.

Food safety and hygiene are crucial aspects of the course. Students will learn proper food handling, storage methods, and sanitation practices to prevent foodborne illnesses and ensure their products are safe for consumption.

Learning capabilities/ critical skills

- Designing and creating solutions to briefs based on developing successful recipes
- Understanding food product design knowledge.
- Learning about food preparation and cooking skills
- Understanding and applying Food safety and hygiene
- Gaining an understanding of Nutrition and health.

Rangatiratanga: (as it appears in the Hikairo Schema)

Rangatiratanga (self-determination) supports ākonga to achieve. Thinking and meaning-making are promoted. Learning is meaningful and connected.

To experience success, students will have opportunities to develop their learning dispositions through:

Engagement:

- immersing themselves fully in the learning process by participating in cookery tasks and applying new skills to their food designs.
- actively seek out new information and ask questions to deepen their understanding of user needs and possible design improvements

Managing self:

- Demonstrating perseverance by iterating and refining food design ideas, learning from mistakes and pushing through difficulties to achieve their design goals.
- Manage time effectively to ensure they dedicate sufficient effort to design dishes and order ingredients to meet food department guidelines.

Learning relationships:

- Ask questions and work in partnership with kaiako to help understand the content
- work together in small groups to try each other's food and provide constructive feedback. This collaborative effort allows ākonga to learn from one another, improving their designs through shared insights and diverse perspectives.

What standards can I enter?

Your teacher will work with the whole class and with you to devise a learning programme that is responsive to your strengths, interests, and one that sets you up to aim high and achieve your potential.

NCEA	Standard Number	Name of standard	Assessment mode	Credits (W/R)	Time frame
INT	91357	Undertake effective development to make and trial a prototype	Folio/Practical Internal	6	End term 3
INT	91356	Develop a conceptual design for an outcome	Folio/practical Internal	6	End term 2
EXT	91358	Demonstrate understanding of how technological modelling supports risk management	Report External Literacy Yes	4	End term 3
INT	91351	Implement advanced procedures to process a specified product	Folio/Practica Internal	4	End term 1

At Level 2, UE literacy becomes an important qualification for those students with a view to attending university. Level 2 English offers many standards that contain both the reading and writing credits necessary for this qualification.

Key for Credits column:

R - UE reading literacy W - UE writing literacy

Frequently asked questions

University or employment wise, where does this course lead to?

The University courses and subsequent jobs that could lead from undertaking this subject include, but are not limited to: Food Technologist, Food Writer, Product Design, Chef, Caterer, Teacher. **Please note that universities offering degrees in Food Science/Technology and Human Nutrition require level 3 Mathematics, Chemistry and either Physics or Biology**
Universities that offer Food Technology or Science degrees: Otago, Massey, Auckland, AUT and Lincoln

How often are we hands-on learning in the kitchen?

The course is structured 50% theory and 50% practical, however please note that technology is applied science so sometimes ingredients and methods are tested and trialled and sometimes you will be creating meals.

What is the difference between Hospitality and Food Technology?

Food Technology is all about researching and developing ingredients, procedures, techniques and creating your own meal or product to address a brief that meets a stakeholders need.

Hospitality offers Unit Standards rather than NCEA Achievement Standards and provides learners with practical knowledge and a range of cooking skills that can be transferred into the Hospitality industry and cooking at home.