

4.

Which classes work well with Food Technology?

Food technology looks at the science behind food.

It links with courses such as:

- Chemistry
- Biology
- PDHPE
- Agriculture.

Food Technology could provide you with exemptions into some TAFE and University courses, post school.

Note: Hospitality is the course if you are interested in developing your skills in food preparation and working in the food service industry.

5.

Career Opportunities

- Food technologist
- Nutritionist
- Nutritional therapist
- Environmental Health Officer
- Product/process development
- Scientist
- Quality manager
- Scientific laboratory technician
- Winemaker.



Food Technology

YEAR 11 & YEAR 12 COURSES



COFFS HARBOUR
SENIOR COLLEGE

1.

Why do Food Technology?

The Food and Agribusiness sector is an important part of the Australian economy and makes a significant contribution to the economies of regional areas through employment, business and service opportunities.

A path in Food Technology will see students taking advantage of the technological developments dominating this industry as we head to a future where the security and sustainable manufacturing of food is of paramount importance.

It allows students to explore nutritive values of food and the impact these play on our lives.

Students learn to see food as a valuable staple in our society and how the importance of food security creates challenges for the government as populations continue to grow.

2.

Year 11 Course

Food Availability and Selection:

Looks at maintaining adequate food supplies and food selection patterns in terms of physiological, psychological, social and economic factors.

Food Quality:

Looks at safe and hygienic handling of food in domestic, commercial and industrial settings coupled with sensory characteristics and functional properties of food.

Nutrition:

Students plan diets to meet the requirements of particular individuals, preparing foods that are nutritious and assessing the nutritional value of products.



“Everything in food is Science. The only subjective part is when you eat it.”

- Alton Brown

3.

Year 12 Course

The Australian Food Industry:

Explores the changes in our physical, social, technological, economic and political environment, and how the industry contributes significantly to the gross domestic product while being a major employer.

Food Manufacture:

Discovers the developments in food manufacture and their impact on society and the environment. Incorporating knowledge and understanding of food manufacturing processes informs student choices and encourages responsible patterns of consumption.

Food Product Development:

The food product development process applies knowledge and skills developed through study of a range of areas, including nutrition, food properties and food manufacture. Students use this knowledge to create a new food product.

Contemporary Nutrition Issues:

Students will raise, investigate and debate contemporary nutrition issues to enable them to make informed decisions. This is done through evaluating the relationship between food, its production, consumption, promotion and health.