



Stage 5 Food Technology

Focus area: Food trends
Core: Food preparation and processing
Unit name: *Trendy looking foods*
Duration: 20 weeks (2 double periods at 75 minutes)
Placement: Year 9

Unit description

Food is processed to varying degrees. Students will explore safety and hygiene practices relating to food and changes that occur in the functional properties of food. They will also examine the social, economic and environmental impact of food processing technology, and the role packaging plays in the distribution of food from the point of production to consumption.

Food trends influence food selection, food service and food presentation. Students will examine historical and current food trends and explore factors that influence their appeal and acceptability. Students will plan, prepare and present safe, appealing food that reflects contemporary food trends.

Syllabus outcomes

Core outcomes

A student:

- 5.1.1 demonstrates hygienic handling of food to ensure a safe and appealing product
- 5.1.2 identifies, assesses and manages the risks of injury and OHS issues associated with the handling of food
- 5.2.1 describes the physical and chemical properties of a variety of foods
- 5.2.2 accounts for changes to the properties of food which occur during food processing, preparation and storage
- 5.2.3 applies appropriate methods of food processing, preparation and storage
- 5.6.2 evaluates the impact of activities related to food on the individual, society and the environment.

Focus area outcomes

- 5.3.2 justifies food choices by analyzing the factors that influence eating habits
- 5.5.1 selects and employs appropriate techniques and equipment for a variety of food-specific purposes
- 5.5.2 plans, prepares, presents and evaluates food solutions for specific purposes
- 5.6.1 examines the relationship between food, technology and society.

Unit objectives

Knowledge, understanding and skills

Students will develop:

1. Knowledge, understanding and skills related to food hygiene, safety and the provision of quality food.
2. Knowledge and understanding of food properties, processing and preparation and an appreciation of their interrelationship to produce quality food.
3. Knowledge and understanding of nutrition and food consumption and an appreciation of the consequences of food choices on health.
4. Skills in researching, evaluating and communicating issues in relation to food.
5. Skills in designing, producing and evaluating solutions for specific food purposes.
6. Knowledge, understanding and appreciation of the significant role of food in society.

Resources

Fawcett, M. and Lee, L. (1995) *Food Tech Issues*, McGraw Hill, Sydney.
Weiher, L., Aduckiewicz, J. and Amys, J. (1995) *Investigating Food Technology*, Heinemann, Sydney.

Additional content

Barnett, A. (2002) *Trends in Food Technology: Designing and making food*, Heinemann, Oxford.