

FOOD STUDIES

Unit 1 Food Origins

COURSE OUTLINE:

This unit focuses on food from historical and cultural perspectives. Students explore the development of key world cuisines and the various factors which shaped them; including the sourcing of foods from hunter-gatherer communities through to today's globalised food production. Focus then moves closer to home as students examine indigenous Australian foods and cultures; followed by the changes which we have seen through migration.

AREAS OF STUDY:

- Food around the world
- Food in Australia

OUTCOMES:

On completion of this unit, students should be able to:

1. Analyse major factors in the development of a globalised food supply, and through practical activities critique the uses and adaptations of selected food from earlier cuisines in contemporary recipes.
2. Describe patterns of change in Australia's food industries and cultures, and through practical activities critique contemporary uses of foods indigenous to Australia and those introduced through migration.

ASSESSMENT:

S or N based on the demonstrated achievement of the outcomes specified for the unit.

Unit 2 Food Makers

COURSE OUTLINE:

Unit Two looks at how food is produced and used in contemporary Australia; encompassing primary production, processing and manufacturing, retail and marketing, and end users (both food service industries and domestic/home use). Student capabilities are extended through a range of activities that challenge them to be innovative in the design and adaptation of recipes. Factors which influence food choice and ability to effectively produce quality meals are covered, as well as nutrition.

AREAS OF STUDY:

- Australia's food systems
- Food in the home

OUTCOMES:

On completion of this unit, students should be able to:

1. Analyse relationships, opportunities and challenges within Australia's food systems, and respond to a design brief that produces a food product and demonstrates the application of commercial food production principles.
2. Compare similar food products prepared in different settings and evaluate them using a range of measures. They create a food product that illustrates potential adaptation in commercial context.

ASSESSMENT:

S or N based on the demonstrated achievement of the outcomes specified for the unit.