

Technology

International Foods

SUBJECT DESCRIPTION:

It is recommended that students complete Food Technology and Design Year 8 before this unit.

In this subject students will be involved in the preparation and serving of foods from a selection of countries. They will learn through both practical and theory sessions about food customs and family life in other countries and also how Australian food patterns have been influenced by these countries.

Practical sessions will emphasise safe and responsible work practices, food selection and dietary implications.

Students participate in a double practical cooking class weekly and a double theory class.

A one-off levy of \$40 is payable to cover ingredients.

Food Design

SUBJECT DESCRIPTION:

In this elective students explore in detail the design process. While investigating the design brief process through a series of structured activities students cover topics including safe preparation, storage and serving of food, the environmental impact of food, cooking on a budget and the importance of eating for good health.

Students participate in a double practical cooking class weekly and a double theory class.

A one-off levy of \$40 is payable to cover ingredients.