



NUMURKAH SECONDARY COLLEGE

Year 7 Design and Technologies - **Food**

Food Technology is made up of 4 main components:

Technologies and society, Food and fibre, Food specialisation, Creating design solutions Designing and Evaluating.

This course aims to have students investigate the kitchen and its equipment and develop an awareness of safe working procedures in the kitchen. Students observe and practise the preparation, cooking and serving of food using a variety of utensils, equipment and appliances and work cooperatively in pairs and groups. Productions tasks involve the practical preparations of various foods for breakfast, lunch and dinner using the Healthy Eating Pyramid as the focus for making healthy food choices. They consider the ways characteristics and properties of technologies can be combined to design and produce sustainable designed solutions to problems for individuals and the community, considering society and ethics, and economic, environmental and social sustainability factors



Our Philosophy in Food Technology is to initiate, inspire and to promote an intrinsic motivation for learning and for students to see the connection of learning about food to everyday lives, family and society.





NUMURKAH SECONDARY COLLEGE

Year 9-12 Food Technology -

Middle School Food

Year 11 & 12



Commercial Kitchen

This unit of work provides students with an understanding of the work practices involved in preparing food hygienically to prevent food spoilage and food poisoning, and the principles of working safely when preparing food in a commercial context. They use tools and equipment safely to produce quality outcomes in food production of cakes, breads, slices, muffins, pies, quiches and pastries.

Classification of foods

In this unit of work, students develop an understanding of the classification of foods and explore the physical, sensory and chemical properties of key foods. Students investigate the importance of the functional properties of foods and their impact on food preparation and processing. They investigate quality and ethical considerations in food selection such as fair trade and intensive farming practices.



Food Studies: Students learn how to prepare and store food to achieve the highest quality in terms of safety, health and aesthetics. Links will be made between classifying food and their properties with different cooking methods. Students will examine changes to food properties when using different preparation and processing techniques and apply their knowledge when preparing, cooking and presenting a variety of meals. Safe and hygienic food handling studies are also applied throughout this unit.

VET Hospitality: Students gain a nationally accredited Certificate 2 in Kitchen Operations qualification. This may be used as an advancement to many other hospitality and tourism courses within Australia. Students have access to state of the art commercial kitchen. They have the opportunity to participate in the Murray Culinary Cooking challenge. Most importantly, students gain life skills and are able to gain part time employment whilst undertaking their studies.

