

# Food and Technology

Students explore food from a wide range of perspectives. They study past and present patterns of eating, Australian and global food production systems and the many physical and social functions and roles of food. They research economic, environmental and ethical dimensions of food and critically evaluate information, marketing messages and new trends.

## Unit 3: Food in daily life

This unit investigates the many roles and everyday influences of food. Area of Study 1 explores the science of food:

our physical need for it and how it nourishes and sometimes harms our bodies.

Area of Study 2 focuses on influences on food choice: how communities, families and individuals change their eating patterns over time and how our food values and behaviours develop within social environments.

### Learning Activities

Practical work is integral to Food Studies and includes cooking, demonstrations, creating and responding to design briefs, dietary analysis, food sampling and taste-testing, sensory analysis, product analysis and scientific experiments.

### Key skills required

- use equipment and perform cooking techniques appropriately while applying the principles of safe and hygienic food handling practices.
- demonstrate organisational and technical skills in relation to the preparation, cooking and presentation of food in a range of practical activities.
- Understand and apply the theory associated with the practical activities.

### Assessed tasks

- School-assessed Coursework for Unit 3 will contribute 30 per cent to the study score.

The assessment tasks are:

• a range of practical activities and records of practical activities related to the functional properties of components of food

AND

Any one or a combination of the following:

- a short written report: media analysis, research inquiry, structured questions, case study analysis
- an annotated visual report
- an oral presentation or a practical demonstration
- a video or podcast.

# Unit 4: Food issues, challenges and futures

In this unit students examine debates about global and Australian food systems. Area of Study 1 focuses on issues about the environment, ecology, ethics, farming practices, the development and application of technologies, and the challenges of food security, food safety, food wastage, and the use and management of water and land. Students research a selected topic, seeking clarity on current situations and points of view, considering solutions and analysing work undertaken to solve problems and support sustainable futures.

## Learning Activities

Practical work is integral to Food Studies and includes cooking, demonstrations, creating and responding to design briefs, dietary analysis, food sampling and taste-testing, sensory analysis, product analysis and scientific experiments.

## Key skills required

- use equipment and perform cooking techniques appropriately while applying the principles of safe and hygienic food handling practices.
- demonstrate organisational and technical skills in relation to the preparation, cooking and presentation of food in a range of practical activities.
- Understand and apply the theory associated with the practical activities.

## Assessed tasks

- School-assessed Coursework for Unit 4 will contribute 30 per cent to the study score.

The assessment tasks are:

- a range of practical activities and records of practical activities related to Food issues, challenges and futures.

AND

Any one or a combination of the following:

- a short written report: media analysis, research inquiry, structured questions, case study analysis
- an annotated visual report
- an oral presentation or a practical demonstration
- a video or podcast.

## **VCAA ASSESSMENT**

The level of achievement for Units 3 and 4 is also assessed by an end-of-year examination, which will contribute

40 per cent of a student's final result.