

Food and Technology

Unit 1 and 2

VCE Food Studies takes an interdisciplinary approach to the exploration of food, with an emphasis on extending food knowledge and skills and building individual pathways to health and wellbeing through the application of practical food skills. VCE Food Studies provides a framework for informed and confident food selection and food preparation within today's complex world of influences and choices.

Unit 1: Food origins

This unit focuses on food from historical and cultural perspectives. Students investigate the origins and roles of food through time and across the world. In Area of Study 1 students explore how humanity has historically sourced its food.

In Area of Study 2 students focus on Australia. They look at Australian indigenous food prior to European settlement

and how food patterns have changed since, particularly through the influence of food production, processing and manufacturing industries and immigration

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.
- apply 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:

- A range of practical activities, with records. Records can include production plans and evaluations of products or analysis of dietary intake.
- Other assessments may include: a short written report, an oral presentation, media analysis, research inquiry, historical timeline, comparative food-testing analysis or product evaluation.
- End of Unit Practical and Written Exam.

Unit 2: Food makers

In this unit students investigate food systems in contemporary Australia. Area of Study 1 focuses on commercial food production industries, while Area of Study 2 looks at food production in small-scale domestic settings, as both a comparison and complement to commercial production. Students gain insight into the significance of food industries to the Australian economy and investigate the capacity of industry to provide safe, high-quality food that meets the needs of consumers.

Learning Activities

Students use practical skills and knowledge to produce foods and consider a range of evaluation measures to compare their foods to commercial products. They consider the effective provision and preparation of food in the home, and analyse the benefits and challenges of developing and using practical food skills in daily life. In demonstrating their practical skills, students design new food products and adapt recipes to suit particular needs and circumstances. They consider the possible extension of their role as small-scale food producers by exploring potential entrepreneurial opportunities.

Key skills required

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- 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

- A range of practical activities, with records. Records can include production plans and evaluations of products or analysis of dietary intake.
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