

## Why study Food Technology?

*Food Technology* refers to knowledge and activities that relate to meeting food needs and wants. The provision and consumption of food are significant activities of human endeavour, with vast resources being expended across domestic, commercial and industrial settings. Food issues have a constant relevance to life. This concept underpins the subject and is reflected throughout the Preliminary and HSC courses.

Opportunities exist for students to develop skills relating to food that are relevant and transferable to other settings. Such skills include the ability to research, analyse and communicate. Students also develop the capability and competence to experiment with and prepare food as well as design, implement and evaluate solutions to a range of food situations.



**Career in Food Technology**

## Careers in Food Technology

Occupations related to Food Technology are diverse and include ;

**THE GREAT BRITISH BAKE OFF**

**Technology careers in FOOD & NUTRITION**

**WHAT IT'S ALL ABOUT:**  
This is the best chance to learn the practical activities, theory work and mini projects before completing the controlled assessment and a written examination. Food Preparation & Nutrition is a GCSE subject. It allows pupils to extend their food skills and gain a greater understanding of the working properties of a wide range of ingredients. Pupils will spend a large amount of time on practical work and will have practical sessions with theory being taught alongside.

Pupils will gain knowledge of the following food areas:

- Food Safety
- Food Science
- Food Safety
- Food Hygiene
- Food Preservation
- Food Commodities

**WHY YOU SHOULD STUDY IT:**

- 1 If you would like to enter a career associated with the health and well-being of individuals, then this is the GCSE for you!
- 2 If you have an interest in food science and technology, understanding the composition of food and, in a way, 'nurturing' it, then this is also the GCSE for you!
- 3 If you love science and are interested in food production and preparation, this could be an ideal subject for you.
- 4 The food and drink sector is the UK's largest manufacturing sector - 16% of the UK's total manufacturing sector - employing 400,000 people directly in the UK - and as many as 1.2 million in related food services.
- 5 The sector requires 137,000 new recruits, 43,000 will be for non-graduate roles and professional occupations (BIS).

**NUTRITIONAL THERAPIST**  
Nutritional Therapists work with individuals to alleviate & prevent illness, disease, & improve overall health, by making dietary recommendations.  
Average Pay = £30,000

**FOOD TECHNOLOGIST**  
Food Technologists research & develop new food & drink products and/or improve the quality of existing products, making them suitable for different consumers.  
Average Pay = £26,000

**CLINICAL DIETITIAN**  
Clinical Dietitians provide medical nutrition therapy for patients in places such as hospitals, community health centres, implementing personal nutrition plans.  
Average Pay = £34,000

**QUALITY MANAGER**  
Quality Managers aim to ensure that the product or service an organisation provides is fit for purpose, meets both internal & external requirements.  
Average Pay = £72,000

**EXECUTIVE CHEF**  
Executive Chefs are responsible for managing the productivity of kitchen staff, including chefs, commis chefs, and other staff, as well as supervising the preparation of food & even dishwasher.  
Average Pay = £54,000

**PUBLIC HEALTH NUTRITIONIST**  
A Public Health Nutritionist is an expert in diet & nutrition who works to improve public health by working one on one with individual clients.  
Average Pay = £38,000

### MELVILLE HIGH SCHOOL

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MELVILLE HIGH SCHOOL



## Food Technology

Food Technology Stage 6 aims to develop an understanding about food systems and skills that enable students to make informed decisions and carry out responsible actions. Students will also develop an appreciation of the importance of food to the wellbeing of the individual and to the social and economic future of Australia.

## Preliminary Course

### CORE TOPICS

#### Food availability and Selection

- Influences on food availability
- Factors affecting food selection

#### Food Quality

- Safe storage of food
- Safe preparation and presentation of food
- Sensory characteristics of food
- Functional properties of food

#### Nutrition

- Food nutrients
- Diets for optimum nutrition



## HSC Course

### CORE TOPICS

#### The Australian Food Industry

- Sectors of the AFI
- Aspects of the AFI
- Policy and Legislation

#### Food Manufacture

- Production and Processing of Food
- Preservation
- Packaging Storage and Distribution

#### Food Product Development

- Factors which impact on food product development
- Reasons for and types of Food Product Development
- Steps in Food Product Development
- Marketing Plans

#### Contemporary Nutrition Issues

- Diet and Health in Australia
- Influences on Nutritional Status



## Course Specific details

Practical Food Lessons

Experimental Food Lessons

Industry visit

Royal Easter Show Excursion

Food product development



Further information about the course content and outcomes can be obtained from the website below.  
[http://www.boardofstudies.nsw.edu.au/syllabus\\_hsc/foodtechnology.html#syllabus](http://www.boardofstudies.nsw.edu.au/syllabus_hsc/foodtechnology.html#syllabus)