

# FOOD & NUTRITION

## HOW WILL I BENEFIT FROM STUDYING FOOD & NUTRITION?

Creativity is a skill everyone should develop to make life interesting and embrace originality. Working with food and using design skills can be an enjoyable experience as you produce a variety of products, adding your own creative touch.

This subject provides opportunities to develop essential knowledge of contexts such as Food Science, Nutrition, and Food Presentation. You will also gain experience in developing skills needed for a variety of practical techniques. The design process will be used to allow you to design and create solutions considering constraints such as foods available and a sustainable future. Project-based learning will be used throughout the course.

If you wish to pursue a career in food related areas such as Food Scientist, Chef, Dietitian, Nutritionist, or Teacher you will benefit from this subject. Food & Nutrition will also lead into other design areas. It can also benefit further studies in food production.

## WHAT ARE THE TOPICS IN YEAR 8?

- Semester 1: The Chef
- Semester 2: The Adolescent

## WHAT IS THE ASSESSMENT?

There will be two assessment tasks for each semester as follows:

- Written Test
- Project & Product