

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 can be an enjoyable experience as you produce a variety of products, adding your own creative touch.

This subject will provide opportunities to develop essential knowledge of contexts such as food science, nutrition, food presentation, food production and manufacture. You will also gain experience in developing skills needed for a variety of practical techniques to enhance your culinary skills. The design process will be used to allow you to design and create solutions considering constraints such as seasonal foods 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 can benefit further studies in food manufacturing and production or merchandising.

WHAT ARE THE TOPICS IN YEAR 9?

- Semester 1: The Nutritionist
- Semester 2: The Farmer

WHAT ARE THE TOPICS IN YEAR 10?

- Semester 1: The Entertainer, The Dietitian
- Semester 2: The Dietitian, The Food Scientist

WHAT IS THE ASSESSMENT?

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

- Written Test
- Project & Product