

# Materials & Technology (Food):

## Unit 1: Properties of Food

Students are introduced to the diverse nature of food, how to prepare it and how to store it safely, health and aesthetics. Students discover the links between classification of foods and their properties and how their enjoyment of food is associated with different cooking methods and properties of foods.

- Keeping food safe
- Food properties and preparation

## Unit 2: Planning and Preparation of Food

Students investigate the best methods and tools and equipment to use for optimum results, and what to prepare for a range of situations. Students work both independently and as a member of a team to research and implement solutions to a design brief, and to respond to exciting challenges of preparing food for a range of contexts.

- Food preparation processes
- Planning in food preparation

## Unit 3: Food Preparation, Processing and Food Controls

Students analyse the functions of the natural food components of key foods and apply this information in the preparation of foods. Students investigate cooking techniques and justify the best techniques for key foods. They develop an understanding of food processing techniques to prevent food spoilage in industrial and domestic settings, and will also preserve food using some of these techniques.

Students write a design plan developed from a design brief they devise. In their design plan they will apply their knowledge about key goods, properties of foods, tools, equipment, cooking techniques and preservation techniques best suited to a particular context.

- Food preparation and processing
- Maintaining food safety in Australia
- Developing a design plan folio

## Unit 4: Food Product Development and Emerging Trends

Students work independently to complete the challenge of implementation of the design plan they established in Unit 3. In completing this task, students apply food safety and hygiene guidelines and evaluate the product planning and processes in the plan.

Students examine food product development, and research and analyse factors that have contributed to product development.

Students investigate emerging food trends including health priorities, new technologies and environmental considerations.

- Implementing a design plan
- Product development
- New and emerging food trends

