

FOOD TECHNOLOGY

Elective subject

Design
Technologies

Head of Department: Lee Wilkinson

Course Outline

The subject is designed to actively involve students in a Hospitality kitchen. Through production of a wide range of interesting and healthy recipes – Food Technology is enjoyed by all students.

Pathways

Year 10 Food and Nutrition

Year 10 Hospitality Practices

Structure

Areas of study	Core topics
Investigate	<ul style="list-style-type: none">Asian Cuisines /American CuisineWhat influences our food choices e.g. Fast foodTraditional Eastern and Western diet
Produce	<ul style="list-style-type: none">A wide range of modern innovative dishes
Participate	<ul style="list-style-type: none">Regularly cooking Café standard recipes

Assessment

- Practical cooking exam
- Weekly cooking tasks
- Completion of weekly recipe and evaluations
- Theory – Research Report

Specialist Equipment Required

Please refer to the Required Resources and Texts located at www.miamishs.eq.edu.au

Additional Costs

Please refer to the Fee Schedule located at www.miamishs.eq.edu.au

Students must be a part of the BYOD Program.

Nil unless excursions are arranged.

Students will be required to supply ingredients for an Asian/Japanese fusion dish design for assessment task.

