

Technology Food Specialisation

Subject Code: TFD

Prerequisites: NIL

Additional Subject Fee: NIL

Course Overview

In this unit, students will explore the impact of food waste and the importance of sustainable food choices by engaging with OzHarvest's FEAST program. Through hands-on activities, students will investigate where food comes from, the environmental impact of food production and waste, and ways to make ethical and sustainable choices in the kitchen.

Course Outline

Year 8 - Students will apply the design process to create a sustainable meal – a healthy, delicious version of a popular takeaway food that minimizes food waste, uses seasonal or rescued ingredients, and meets specific nutritional needs. They will develop their critical thinking, planning, production, and evaluation skills, all while considering their role in creating a more sustainable food future.

Assessment

- Practical work in food preparation.
- Workplans for cookery classes.

Subject Requirements

- Laptop for OneNote subject/course work
- Display folder for course work handout and work plans for cooking