

Subject name	Food Specialisations
Subject code	TFD
Additional subject cost	A consumables charge of \$50 in Year 9 and \$25 in Semester 1 Year 10 to cover cost of ingredients for demonstrations and group work activities.
Prerequisites	Nil
Course overview	Food Specialisations aims to develop the student’s knowledge and skills associated with food selection and preparation. It offers the opportunity to apply design creatively in food selection and production.

Course outline Year 9 Semester 1, Year 9 Semester 2, Year 10 Semester 3**Unit 1: Nuts about Nutrition**

- Focus on nutrition models and recommendations
- Impact of teenage food choices on their health
- Producing nutritious and appetising foods

Unit 4: What’s for Dinner?

- Designing meals for a family
- Portion sizes vs serving sizes
- Prepare a variety of nutritious dinner dishes

Unit 2: Snack Attack

- Problem solving using the design process
- Focus on sustainable packaging and meeting customer needs
- Producing lunchbox and school canteen snacks

Unit 5: Marketing Madness

- Exploring textile characteristics and potential materials
- Creative selection and production of textile items
- Considering a theme to create a textile product

Unit 3: Food on the Run

- Exploring cooking techniques and food properties
- Are there really superfoods?
- Preparing a range of breakfast and ‘on trend’ foods

Unit 6: Around the World

- Exploring food history, cuisines and culinary techniques
- Learning about indigenous ingredients and culture
- Preparing dishes from a variety of cuisines using specialist ingredients and tools

Assessment Students demonstrate evidence of their learning over time in relation to the assessable elements through:

- Design task
- Practical work and planning
- Exam

Subject requirements Students will be required to provide ingredients for individual cookery. Students will be given at least one week’s notice of ingredients required. An apron will be provided. A container and workplan are required for practical lessons.

Career opportunities Baker, chef, dietitian, nutritionist, sports nutritionist, food scientist, food studies teacher, kitchen garden teacher, food editor, food photographer, health promotion officer, food historian, culinary tour leader, development chef, restaurant manager and other careers in food, nutrition and media.