

Course Information

Hospitality

Food Science and Technology | FST



About the course

The Food Science and Technology General course explores food-related interests, focusing on health, wellbeing, and the food supply chain. You will study the sensory, chemical, and functional properties of food and apply them practically. The course covers dietary planning, recipe adaptation, and processing techniques for various nutritional needs. Safe food handling and occupational safety are emphasized to ensure the production of quality food. This course can enhance career opportunities in nutrition, health, food manufacturing, hospitality, and retail.







G1FST

Unit 1 Food Choices and Health

The food focus is food and impact of food choices.

The key topics include:

- What shapes an individual's selection and the use a wide range of food ingredients.
- Western Australian seasonal varieties and availability of local foods. Impact of selection, storage and cooking techniques.
- Practical activities to learn fundamental cookery skills, methods of cookery, food presentation and menu planning and design.

 Prerequisites NIL	 Type of Assessment 30% Investigation 60% Production 10% Response
 Year of Study Year 11	 Costs \$110