

Course Information

Hospitality

Food Science and Technology | FST



GTFST

Unit 3 Food Science

The food focus: The impact of processing techniques to produce safe, quality food products.

The key topics include:





- Impact of under-consumption and over-consumption of nutrients on health.
- Understanding a range of diet-related health conditions that affect individuals and families.
- Importance of occupational safety and health requirements and implementing safe food handling practices.

Unit 4 The Undercover Story

The food focus: Planning and adapting recipes and cooking techniques to meet the nutrient needs of different groups in our community.

The key topics include:

- Influences of lifestyle and cultural traditions on nutritional health.
- Role of preserving food, study food spoilage and contamination.
- Understanding importance of food processing techniques.
- Principles of food preservation- including practical application.
- Importance of food packaging, labelling and storage.

 <p>Prerequisites NIL</p>	 <p>Year of Study Year 12</p>	 <p>Type of Assessment 30% Investigation 45% Production 10% Response 15% Externally Set Task</p>	 <p>Costs Unit Pair \$190</p>
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