

### What is Food Science and Technology General?

Food impacts every aspect of daily life and is essential for maintaining overall health and wellbeing. Food laws and regulations govern the production, supply and distribution of safe foods. Students develop practical food-related skills, understandings and attitudes that enhance their problem-solving abilities and decision-making skills. In the Food Science and Technology General course, students develop their interests and skills through the design, production and management of food-related tasks. They develop knowledge of the sensory, physical, chemical and functional properties of food and apply these in practical situations. Students explore innovations in science and technology and changing consumer demands.

### How will Food Science and Technology General help me in the future?

Food and allied health sectors represent a robust and expanding area of the Australian and global employment markets. The Food Science and Technology General course enables students to connect with further education, training and employment pathways and enhances employability and career opportunities in areas that include nutrition, health, food and beverage manufacturing, food processing, community services, hospitality, and retail.

### What content will I study in Year 11 and Year 12?

Year 11	
<b>Food Science and Technology General Unit 1</b>  <i>This unit focuses on the sensory and physical properties of food that affect the consumption of raw and processed foods. Students investigate balanced diets, the function of nutrients in the body and apply nutrition concepts that promote healthy eating. They study health and environmental issues that arise from lifestyle choices and investigate factors which influence the purchase of locally produced commodities.</i>	<b>Food Science and Technology General Unit 2</b>  <i>This unit focuses on the supply of staple foods and the factors that influence adolescent food choices and ethical considerations. Students recognise factors, including processing systems, that affect the sensory and physical properties of staple foods. They explore food sources and the role of macronutrients and water for health, and nutrition-related health conditions.</i>
Year 12	
<b>Food Science and Technology General Unit 3:</b>  <i>This unit explores the societal, lifestyle and economic issues that influence food choices. Students research the effect of under-consumption and over-consumption of nutrients on health and investigate a range of diet-related health conditions that affect individuals and families. Using scientific methods, students examine the functional properties that determine the performance of food and apply these in the planning and preparation of food products and processing systems</i>	<b>Food Science and Technology General Unit 4:</b>  <i>This unit focuses on food spoilage and contamination and explores reasons for preserving food. Students investigate food processing techniques and the principles of food preservation. They examine the regulations which determine the way food is packaged, labelled and stored and how the principles of the Hazard Analysis Critical Control Point (HACCP) system are implemented to guide the production of safe food.</i>

### Where can I find out more about Food Science and Technology General?

[https://senior-secondary.scsa.wa.edu.au/\\_data/assets/pdf\\_file/0003/11379/Food\\_Science\\_and\\_Technology\\_Y11\\_Syllabus\\_General\\_pdf.PDF](https://senior-secondary.scsa.wa.edu.au/_data/assets/pdf_file/0003/11379/Food_Science_and_Technology_Y11_Syllabus_General_pdf.PDF)

You can also talk to:

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