

YEAR 9 and 10 FOOD

TECHNOLOGY

200 HOUR ELECTIVE

AIM of the course

The aim of the *Food Technology in Years 7–10* is to actively engage students in learning about FOOD in a variety of settings, enabling them to evaluate the relationships between food, technology, nutrition and their quality of life. Students will develop confidence and skills in their practical interactions with and decisions regarding food.

Are you being served?

An introduction to Food Service and Catering





The espresso coffee machine



**Café
food**



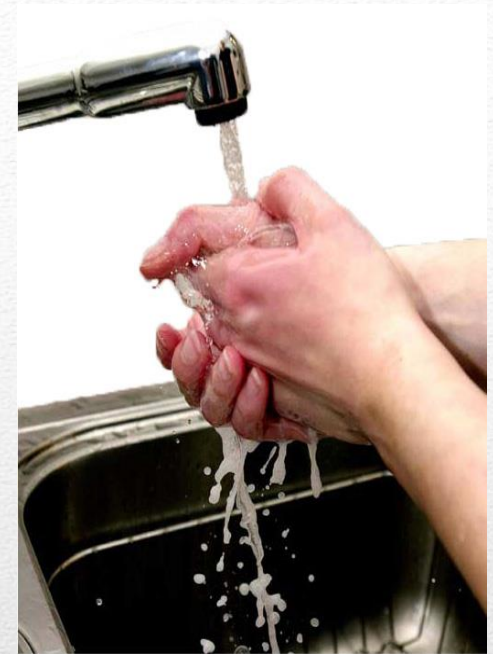
- Personal hygiene
- Environmental hygiene
- Safe work practices



1 Be Clean, Be Healthy	<ul style="list-style-type: none"> Wash hands when necessary Do not work with food if you are ill Never touch ready-to-eat food with bare hands 	
2 Keep it Cold, Keep it Hot	<ul style="list-style-type: none"> Keep cold foods at 41°F or below Keep hot foods at 140°F or above 	
3 Don't Cross Contaminate	<ul style="list-style-type: none"> Do not store raw foods over cooked or ready-to-eat foods Never prepare ready-to-eat foods on the same surface or with the same utensils used to prepare raw animal proteins 	
4 Wash, Rinse, & Sanitize	<ul style="list-style-type: none"> Properly wash, rinse and sanitize all food contact utensils and equipment 	
5 Cook it & Chill it	<ul style="list-style-type: none"> Cook food until it reaches a proper internal temperature Rapidly cool food to 41°F or below 	

Neighborhood Market by Walmart
 Walmart Save money. Live better.
 Sam's Club

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THINK SAFETY



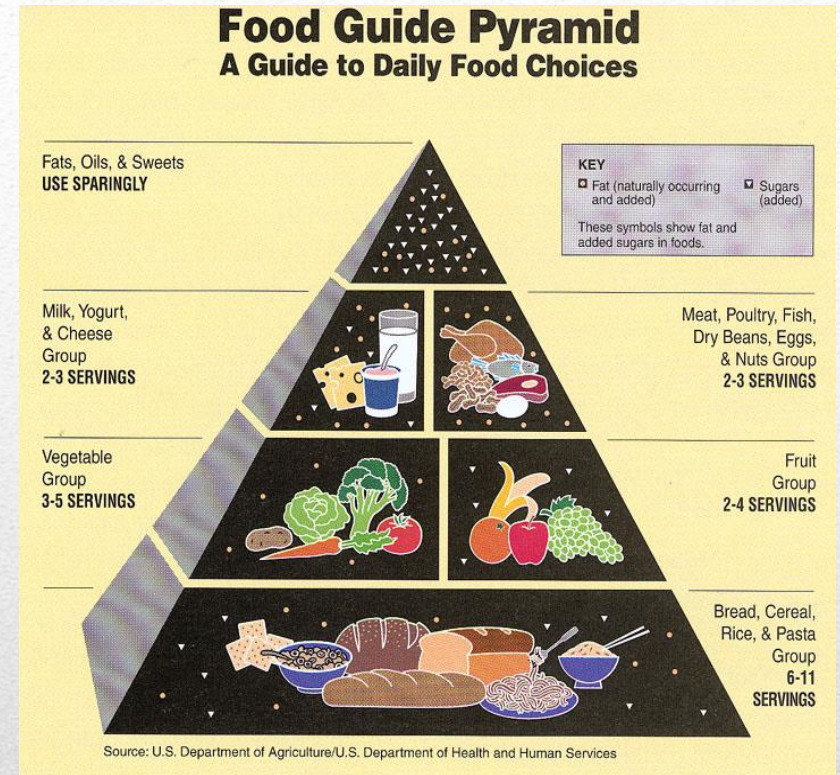
**GO HOME TO YOUR FAMILY
THE WAY YOU CAME TO WORK TODAY**

Safe food handling

- Foods & functions
- Nutrients
- Food guides



FOOD SELECTION & HEALTH



Food Guides





Practicals





Practicals



Practicals



Food properties



The Oz Id – Food in Australia





Food preservation & packaging

Outsourcing
Agreements

Joint Ventures

DEVELOPMENT

Antitrust/Trade

Patents

Copyright

Trademarks

BRANDING

Trade Dress

Advertising
Compliance

Telemarketing,
Email, Direct
Response

Endorsements

MARKETING

Sweepstakes/
Promotions

Script Review

Postal Service
Compliance

Distribution
Strategies

Environmental
Issues

Product Liability

OPERATIONS

Import/Export

Customs

Franchise
Agreements



Food product development



All electives have 6 lessons per cycle

- Lessons in Food Technology include:-
 - Theory lessons
 - Practical Lessons (double lesson)
 - Demonstration Lessons
 - Taste testing and experimentation lessons
 - Technology is regularly included in lessons
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- NO COST IS REQUIRED FOR FOOD TECHNOLOGY – Food cost are covered in your school fees.
- Diary and pen
- Work Book
- Covered In non fabric shoes
- Practical Lessons- Apron
 - Tea towel
 - Dishcloth
 - Oven Mitt
 - Container
 - Plastic Bag

EQUIPMENT YOU WILL NEED :
