



Food Studies

Description

VCE Food Studies takes an interdisciplinary approach to the exploration of food, with an emphasis on extending food knowledge and skills and building individual pathways to health and wellbeing through the application of practical food skills. VCE Food Studies provides a framework for informed and confident food selection and food preparation within today's complex architecture of influences and choices.

Unit Topics

Unit 1 - Food origins

- This unit focuses on food from historical and cultural perspectives

Unit 2 - Food makers

- In this unit students investigate food systems in contemporary Australia.

Unit 3 - Food in daily life

- This unit investigates the many roles and everyday influences of food.

Unit 4 - Food issues, challenges and futures

- In this unit students examine debates about global and Australian food systems.

Skill Development

*Identify foods and flavourings (including indigenous) resources to Australia
Explain influences in the development of Australian food production. Apply principles of safe and hygienic food handling practices in a range of practical activities Demonstrate practical skills, including organisational and technical, in relation to the preparation, cooking and presentation of food. Understand and apply principles and practices in the sensory evaluation of food products.*

Possible Assessment Tasks

The student's level of achievement in Units 3 and 4 will be determined by School-assessed Coursework (SACs) and/or School-assessed Tasks (SATs) as specified in the VCE study designs, and external assessment.

Activities/Camps/Excursions

Visit to local industry, visit to TAFE kitchen and restaurant.

Career Options

The study of Food & Technology leads to opportunities across all facets of the hospitality field, including kitchen hand, waiter, cook. Further study can lead to specialisation in areas such as chef, pastry cook, baker, maitre d, barista and caterer.