AIMS:
The aim of Year 10 Food Studies includes the following:
• Students will be introduced to practical skills that will be with them for life
• Students will be immersed in food and nutrition language and skills, whether they seek employment in the Hospitality Industry or gain simple culinary skills in food preparation
• Students’ skills in time management, organisation and budgeting will be enhanced
• Studies are integrated with other areas of the curriculum - eg Maths → measuring, weighing and time; SOSE → multi-cultural foods and terms; Food - literacy, spelling → writing
• Students will gain understanding of appropriate work methods and use of equipment and utensils
• Students will recognise the importance of good nutrition throughout life
• Students will develop skills in basic and advanced principles of cookery, safety and hygiene through weekly practical cooking classes and regular cooking demonstrations
• Students will gain knowledge, understanding and practical experience about the development of the Australian Cuisine

CONTENT:
Term 1
Aussie Feasts and Flavours – a Cultural Melting Pot of Cuisines
Term 2
Creative Cuisine
Term 3
Aussies Eating Out
Term 4
Let’s Celebrate

RELEVANCE FOR FURTHER STUDY/CAREERS, ETC:
Food Studies is included in our subject choices as a lead into the senior Home Economics subjects – Certificate II in Hospitality, Certificate II in Kitchen Operations, Hospitality Studies and Certificate III in Tourism.
This subject has particular relevance for students who wish to enter any professions related to food or where good ‘people skills’ are required. Students will benefit in many ways by developing a broad range of skills.
Food Studies is particularly relevant to students wishing to gain entry into Senior Hospitality/Coastal Cookery Trade Training Centre courses.