



# FOOD STUDIES 1&2

*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.*

## **UNIT 1 – Food Origins**

This unit focuses on food from historical and cultural perspectives. Students investigate the origins and roles of food through time and across the world.

### **SEMESTER ONE**

<b>Outcome</b>	<b>SAC</b>
<b>1. Food around the world</b>	On completion of this unit the student should be able to identify and explain major factors in the development of a globalised food supply, and demonstrate adaptations of selected food from earlier cuisines through practical activities.
<b>2. Food in Australia</b>	On completion of this unit the student should be able to describe patterns of change in Australia's food industries and cultures, and use foods indigenous to Australia and those introduced through migration in the preparation of food products.

## **UNIT 2 – Food Makers**

In this unit students investigate food systems in contemporary Australia.

### **SEMESTER TWO**

<b>Outcome</b>	<b>SAC</b>
<b>1. Food Industries</b>	On completion of this unit the student should be able to describe Australia's major food industries, analyse relationships between food suppliers and consumers, discuss measures in place to ensure a safe food supply and design a brief and a food product that demonstrates the application of commercial principles.
<b>2. Food in the home</b>	On completion of this unit the student should be able to compare and evaluate similar foods prepared in different settings, explain the influences on effective food provision and preparation in the home, and design and create a food product that illustrates potential adaptation in a commercial context.

[http://www.vcaa.vic.edu.au/Documents/vce/technology/FoodStudiesSD\\_2017.pdf](http://www.vcaa.vic.edu.au/Documents/vce/technology/FoodStudiesSD_2017.pdf)