Food Technology

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Subject Overview:

Food Technology is subject pathway which allows students to pursue a wide range of interests relating to food, cooking, services, production of food and food sciences. The pathway will prepare students for local, national and global skills shortages utilising our state of the art Commercial Kitchen facility and industry trained staff.

Child Studies is a related subject in the SACE years as a preparation for working with young people. Further information can be found in the handbook.

Middle School Pathway:

An introductory semester course to Food Technology is compulsory at Year 8. In this program students will have the opportunity to rotate through an arrangement of Plastics, Timber, Metal, Food, ICT and Textiles in 6 week blocks. In Year 9 students have a compulsory semester and choose between:

Technology A – Construction tech (Timber, Metal, Plastics and Automotive)
Technology B – Food, Textiles, ICT

Student may choose an extra semester of study in this curriculum area. In all subjects WHS is paramount and also studied as a key topic of the course. The Food Technology curriculum provides students with a range of activities including: investigative and group activities, problem solving tasks and evaluation of existing products and systems.

Selecting this course is the best way to prepare for Certificate 2 in Hospitality – Commercial Cookery in Years 10 and 11, not to mention all the great food you get to make and eat.

Senior School Pathway:

In each of the areas of study offered by Food Technology students are given the opportunity to develop a range of skills and extend their present knowledge to assist their future choices of lifestyles and career pathways.

Students have the opportunity to complete Certificate 2 in Hospitality (Kitchen Operations) by selecting the Food and Hospitality pathway and are exposed to many valuable industry experiences and a range of hospitality professionals. This training can be completed through Year 10 and 11 by choosing to study the full program. It will give students the opportunity to work in our state of the art facility alongside numerous industry professionals. The classes will also be involved in a range of large and small industry standard catering events.

Extra Features:

Currently senior school students develop a range of technical skills and knowledge related to the hospitality industry with a number of catering activities worked into the course. Such activities include catering for the Port Lincoln Cup, Careers Expo, Restaurant for an Evening and School Productions. The chance to work in an industrial kitchen has been a drawcard for students and the Commercial Kitchen is part of the regional schools Trade Training Centre.

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