



FOOD TECHNOLOGY



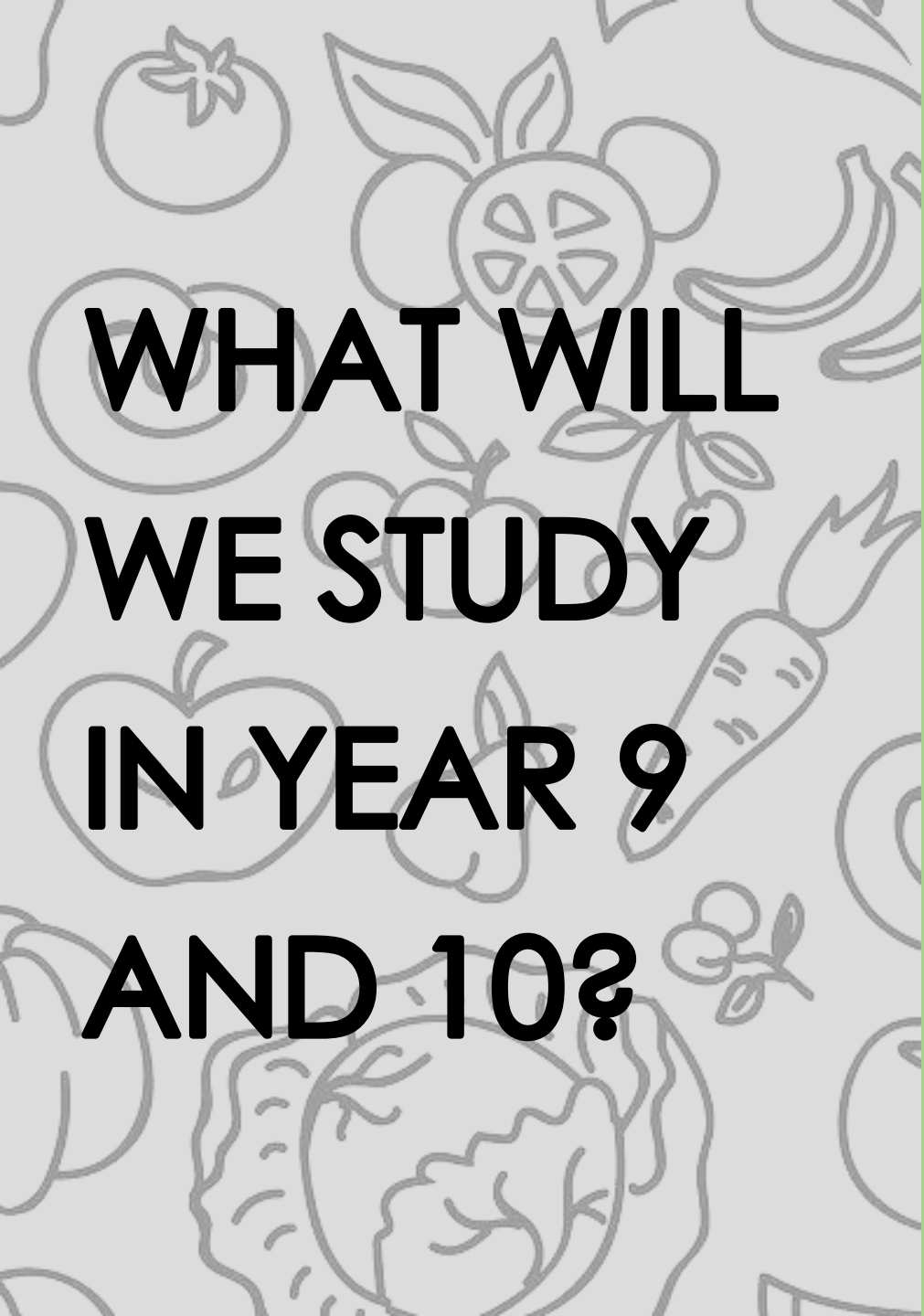
FOOD TECHNOLOGY

Food Technology is:

- Practical
- Hands on
- Fun
- Creative

It is an amazing subject because:

- You develop skills for life
- There are many career opportunities
- You develop knowledge about sustainability, good health and making informed choices.



WHAT WILL WE STUDY IN YEAR 9 AND 10?

There are eight focus areas:

- Food in Australia
- Food equity
- Food product development
- Food selection and health
- Food service and catering
- Food for special needs
- Food for special occasions
- Food trends.



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**FOOD IN
AUSTRALIA**



FOOD PRODUCT DEVELOPMENT



FOOD EQUITY

lack of food equity because they could access to food sources like supermarkets, lack of money, limited mobility due to age or lack of adequate skills and understanding to prepare nutritious foods.

In recent times the price of food has risen significantly in many parts of the world. This is often a highly publicized issue.

Food Equity in Australia

Climate Change
Drought and

So, we have learnt about some global issues of food equity now lets look closer to home.



FOOD TRENDS



FOOD FOR SPECIAL OCCASIONS



FOOD SELECTION AND HEALTH

