

VCE Food Studies

This study focuses on creating informed and critical consumers. Students learn how food impacts on their own and others health, while navigating and analysing a wide range of food information.

Unit 1 & 2	Unit 3 & 4
<p>In Unit 1 & 2 you will:</p> <ul style="list-style-type: none">• Apply principles of safe and hygienic food handling practices• Research the development of food production and customs globally• Summarise and analyse current food trends in Australia• Investigate the key elements in primary production of food in Australia• Discuss food industry programs that address food contamination risks• Develop food knowledge and skills through effective planning	<p>In Unit 3 & 4 you will:</p> <ul style="list-style-type: none">• Explain the physiology of eating, digestion and absorption• Evaluate the nutritional quality of foods and meals• Analyse the role of media in shaping food information and influencing choice• Identify environmental and ethical questions affecting food systems• Apply a range of practical food skills to demonstrate sustainable food choice• Demonstrate an understanding of the Australian Guide to Healthy Eating
Types of assessment	Class Activities
<ul style="list-style-type: none">• Practical activities• Planning and production tests• Written production records• Written reports• Written tests• Examinations	<ul style="list-style-type: none">• Cooking activities• Sensory analysis• Comparison tasks• Group work• Analyse videos

Careers that may link to this subject area

Biochemist
Food Writer
Motel Manager

Chef
Nutritionist
Quality Assurance Inspector

Food Stylist
Laboratory Assistant
Winemaker

Additional information:

There is no prior experience required to do Food Studies. Practical classes are undertaken regularly.

