



INCOMPATIBLE SUBJECTS	NIL	DEPENDENT SUBJECTS	NIL
PREREQUISITE SUBJECTS	Year 10 English - B	POTENTIAL QCE POINTS	4
HIGHLY RECOMMENDED	Year 9/10 Science - C		
COURSE DURATION	TWO YEARS	CONTRIBUTES TO ATAR	YES
FINANCIAL COMMITMENT	REFER TO SRS & SUBJECT FEE SCHEDULE	SUBJECT PATHWAY	GENERAL
COURSE REQUIREMENTS	Participation in all theoretical and practical activities, pre-reading schedule, online learning platform.		

COURSE CONTENT

UNIT 1 Foundation Unit	ASSESSMENT
Food science of vitamins, minerals and protein	<p>Unit 1, students explore the sectors of the food system and nutrient elements that make up food. They explore the fundamentals of food science through practical investigation of the nutritional and scientific properties of vitamins, minerals and protein foods. Students are engaged in project-based learning to analyse problems, develop ideas and generate and evaluate possible solutions.</p> <p>Topic 1: Introduction to the food system Topic 2: Vitamins and minerals Topic 3: Protein Topic 4: Developing food solutions</p> <p>Assessment Formative internal assessment/s</p>
UNIT 2 – Foundation Unit	ASSESSMENT
Food drivers and emerging trends	<p>Unit 2, students explore factors that determine what food solutions will be developed and made ready for marketing and consumption. These factors include consumer drivers and quality control standards, including food safety and labelling legislation. This unit will include:</p> <p>Topic 1: Consumer food drivers Topic 2: Sensory profiling Topic 3: Labelling and food safety Topic 4: Food formulation for consumer markets</p> <p>Assessment Formative internal assessment/s</p>
UNIT 3 – ATAR Unit	SUMMATIVE ASSESSMENT
Food science of carbohydrate and fat	<p>Unit 3, students study the fundamentals of food science through practical investigation of the nutritional, scientific and sensory properties of carbohydrates -and fat-based foods.</p> <p>Topic 1: The food system Topic 2: Carbohydrate Topic 3: Fat Topic 4: Developing food solutions</p> <p>Assessment Summative internal assessment 1: Examination (20%) Summative internal assessment 2: Project — folio (25%)</p>
UNIT 4 – ATAR Unit	SUMMATIVE ASSESSMENT
Food solution development for nutrition consumer markets	<p>Unit 4, students solve food and nutrition problems to improve safety, nutrition, convenience, transparency, and accessibility for nutrition consumer markets.</p> <p>Topic 1: Formulation and reformulation for nutrition consumer markets Topic 2: Food development process</p> <p>Assessment Summative internal assessment 3: Project — folio (30%) Summative external assessment: Examination (25%)</p>

CAREER PATHWAYS

Food & nutrition career pathways can be in Science, Technology, Engineering and Health, including but not limited to: Clinical Dietician, Nutritionist, Sports Nutritionist, Catering Manager (Hospitals, Childcare, Aged Care), Food Production Consultant/Manager.

FIND OUT MORE

<https://www.qcaa.qld.edu.au/senior/senior-subjects/technologies/food-nutrition>