

Food Technology

Why take this course?

This course is suitable for pupils who have enjoyed the practical and theory aspects of Home Economics in second year and would like to progress their knowledge. The aim of this course is to offer pupils a broad range of topics from within Home Economics in order to equip them with skills and knowledge for courses available in the senior phase.

To succeed in this course, you need...

Excellent attendance is essential for pupils to progress and meet their potential. To succeed pupils will have to actively engage in both theory and practical lessons.

Course Content:

- **Foods of the World** Pupils will explore the cuisine of different nations and recreate associated foods from that nation.
- **Food Hygiene** This section of the course will allow pupils to gain a detailed understanding of the Royal Environmental Health Institute of Scotland food hygiene course.
- **Hospitality:** This part of the course will focus on practical cookery skills and preparation techniques.
- **Cake Production Methods:** We look at the functions of ingredients in cake making and pupils will design and make their own Christmas cake.
- **Love Food Hate Waste:** Pupils will examine the problem of food waste and how they and their family can make a difference.

Students who complete this course will be able to: -

- Build on their practical cookery skills
- Select and use ingredients to produce and garnish or decorate dishes
- Develop knowledge and understanding of the relationships between health, food and nutrition
- Develop knowledge and understanding of the functional properties of food
- Have the ability to make informed choices regarding their food options

This will allow pupils to gain background knowledge in different subject areas within Home Economics and provide them with wider opportunities to progress into National 4 and 5 courses in the future.

Course Assessment

Pupils will be assessed through practical, written and verbal tasks based on each topic area as outlined above.

Essentials

Pupils will be expected to provide suitable dishes/containers for their cookery and pay for the cost of ingredients when required.

Where might this course take me?

Students studying this course will be able to progress onto National 4/5 Hospitality: Practical Cookery, National 4/5 or Health & Food Technology.