

Year 12 Scope and Sequence for remainder of Term. FOOD TECHNOLOGY

Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 1
<p>Go over trial</p> <p>Production and processing of food:</p> <p>Characteristics of equipment used in different types of production and the factors influencing their selection.</p> <p>Production systems used in the manufacture of food, e.g. small scale, large scale, manual, automated, computerised</p>	<p>Production and processing of food:</p> <p>Quality management considerations in industrial practices to achieve safe foods for public consumption, e.g. hazard analysis and critical control point (HACCP), work health and safety and hygiene</p>	<p>Packaging, storage and distribution:</p> <p>Functions of packaging and types of materials available</p> <p>Current developments in packaging, including active packaging, modified atmosphere packaging, sous vide</p> <p>Storage conditions and distribution systems at various stages of food manufacture</p>	<p>Food Product Development Revision</p> <ul style="list-style-type: none"> - Recap of Unit - Practice questions/tests - Special attention to long response 	<p>Australian Food Industry Revision</p> <ul style="list-style-type: none"> - Recap of Unit - Practice questions/tests - Special attention to long response 	<p>Contemporary Nutrition Issues Revision</p> <ul style="list-style-type: none"> - Recap of Unit - Practice questions/tests - Special attention to long response 	<p>Food Manufacture Revision</p> <ul style="list-style-type: none"> - Recap of Unit - Practice questions/tests - Special attention to long response