

Food Studies

VCE Food Studies takes an interdisciplinary approach to the exploration of food, with an emphasis on extending food knowledge and skills, and building individual pathways to health and wellbeing through the application of practical food skills. VCE Food Studies provides a framework for informed and confident food selection and food preparation within today's complex architecture of influences and choices.

UNIT 1 – Food Origins

Students focus on food from historical and cultural perspectives and investigate the origins and roles of food. They explore how humans have historically sourced their food, looking at the progression from early civilisations to today's modern food systems. Students consider the origins of food through inquiry into one food-producing region of the world. They focus on Australian indigenous food prior to European settlement and how food patterns have changed since. Students investigate cuisines that are part of Australia's culinary identity today. Students consider the influence of innovations, technologies and globalisation on food patterns. Throughout this unit they complete practical activities to enhance, demonstrate and share their learning with others.

AREAS OF STUDY

- Food round the world
- Food in Australia

OUTCOMES

Outcome 1: On completion of this unit the student should be able to analyse major factors in the development of a globalised food supply, and through practical activities critique the uses and adaptations of selected food from earlier cuisines in contemporary recipes.

Outcome 2: On completion of this unit the student should be able to describe patterns of change in Australia's food industries and cultures, and through practical activities critique contemporary uses of foods indigenous to Australia and those foods introduced through migration.

UNIT 2 – Food Makers

Students investigate food systems in contemporary Australia. They focus on commercial food production industries, as well as food production in domestic and small-scale settings. Students look at the significance of food industries to the Australian economy and investigate the capacity of industry to provide food that meets consumer needs. Students use practical skills to produce foods and compare their foods to commercial products. They consider the effective provision and preparation of food in the home and analyse the use of practical food skills in daily life. Students design new food products and adapt recipes to suit particular needs and circumstances.

AREAS OF STUDY

- Australia's food systems
- Food in the home

OUTCOMES

Outcome 1: On completion of this unit the student should be able to analyse relationships, opportunities and challenges within Australia's food systems, and respond to a design brief that produces a food product and demonstrates the application of commercial food production principles.

Outcome 2: On completion of this unit the student should be able to use a range of measures to evaluate food products prepared in different settings for a range of dietary requirements and create a food product that illustrates potential adaptation in a commercial context.