

# YEAR 10 CREATIVE FOOD DESIGN

A hands-on program where students develop practical cooking skills while exploring global cuisines, food trends, and sustainability. Through a range of engaging challenges, and creative design briefs, you will learn to plan, prepare, and evaluate your own dishes using the design process. You will build confidence in the kitchen, apply food safety practices, and gain an understanding of healthy eating through the Australian Guide to Healthy Eating. This course is ideal if you are self-motivated, organised and have a passion to further develop skills in design, creativity, and problem solving.

Students will:

- Build confidence and creativity through designing solutions to real life food issues
- Develop critical thinking and problem-solving skills
- Learn how to make healthier and more informed food choices
- Investigate the importance of sustainability and reducing food waste
- Improve ability to plan, organise, and manage time
- Experience real-world learning through practical and collaborative tasks