

Design and Technology- Food Technology

In our fast paced and ever changing society this course emphasises the importance of good nutrition and the development of food practical skills to meet a range of different needs.

Course content includes:-

- Development of practical skills using a wide range of ingredients and equipment.
- Role of culture and lifestyle on our eating habits.
- The importance of a balance diet and the application of current healthy eating recommendations.
- Nutritional content of food and making choices.
- Working creatively to develop improved products.
- Role of food safety and hygiene.
- The impact that Food Technology has on the environment, including the need to consider sustainability
- Use of ICT in designing and making.

