



TEACHING AND LEARNING GUIDE

The Teaching and Learning Guide must be read in conjunction with the course document. It contains advice to assist teachers delivering the course and can be modified as required.

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BACKGROUND TO THE COURSE

Pathways

This course relates to the following pathways:

- **Tertiary**

Health Sciences, Dietetics, Nutrition, Environmental Health and Community Health are provided when combined with science subjects.

Teaching, especially in the Design Teaching and Human Movement areas, is also a possible pathway.

- **Vocational pathways**

Hospitality, Recreation, Retail, Children's Services and Food Enterprise

Post Year 10 Curriculum Framework

The course provides opportunities for learning in the Personal Pathways and Extended Studies elements of the framework.

In the "Food in Context" unit students have the opportunity to focus their learning in an area related to their vocational pathway through a choice of three learning contexts. Nutrition and Health Promotion, Hospitality and Food Enterprise options provide opportunities for students to develop their food-related interests and creativity and apply their conceptual understanding through the design and production of food-related systems, services and products.

Students are encouraged to link their learning to community and vocational settings to enrich their insights into possible personal pathways.

Addressing Community Health Values and Enhancing Learning for Students pursuing Hospitality Pathways

The course:

- 'Value adds' to VET Hospitality by covering nutrition and applied food science.
- Integrates the needs of students who have a strong interest in cooking (eg VET Hospitality). There are two TQA Level 2, 50 hour design time units to enable students who may not be seeking a pre-tertiary subject to access appropriate learning, either in same class as TQA Level 3 students or in a separate class.

Student Reference Texts

Textbooks which are the key references for students and teachers are listed at the beginning of each unit. Students will need access to:

- Home Economics Institute of Australia, 2003, *Nutrition the Inside Story*, HEIA, ACT
- Perraton, G, et al, 2006, *Food and Technology 2 VCE Food and Technology Units 3 + 4*, 2nd ed., John Wiley and Sons, Australia

Resources

A CD containing resources is available from the course writer by emailing: marie.phillips@education.tas.gov.au

UNIT 1 – NUTRITION AND FOOD CHOICE (50 HOUR UNIT)

A) NUTRITION (35 HOURS)

Reference:

Home Economics Institute of Australia, 2003, *Nutrition the Inside Story*, HEIA, ACT

Nutrients

Macronutrients

Types, functions, sources, consequences of imbalances:

- Protein (complete & incomplete)
- Fats (saturated, monounsaturated & polyunsaturated)
- Carbohydrates (mono/disaccharides and polysaccharides including fibre)
- Water

Micronutrients –

Vitamins – classification and awareness of generalised roles (eg interrelationships)

Focus on Folate, Vitamin B12 (source, function and deficiencies)

Minerals – overview and sources

Focus on Iron, Calcium, Sodium (sources, functions and imbalances)

Food handling to retain maximum nutritive value.

Energy

Sources

Overview of requirements and recommended proportions as % of total energy from macronutrients

Balanced eating plans versus diets

Basal Metabolic Rate (BMR) and factors affecting

Maintaining healthy weight range:

- Assessment of weight using Body Mass Index,
- Overweight and obesity
- Weight management

Diet related conditions and dietary implications

Emphasis on heart disease and diabetes

Contemporary nutrition and health issues in Australia

- Functional foods - phytoestrogens, antioxidants and probiotics
(information also in Chapter 7 Perraton, G, et al, 2006, *Food and Technology 2 VCE Food and Technology Units 3 + 4*, 2nd ed., John Wiley and Sons, Australia)
- Glycaemic Index
- Relationship between dietary fat and blood cholesterol levels including HDLs, LDLs

Application of about food and nutrition to food selection, preparation, processing and consumption choices through

- diet analysis (FoodWorks)
- menu planning
- recipe modification
- evaluation using *Dietary Guidelines for Australians*

RESOURCES

Websites:

www.foodwatch.com.au	Food Watch – Catherine Saxelby's website – can subscribe to an email newsletter
www.nutritionaustralia.org	
http://www.foodstandards.gov.au/	
www.healthyeating.org	BMI & other food related issues
www.foodwatch.com.au	Meal patterns & other food influences
www.healthinsite.gov.au	Excellent site for health needs of particular population groups
http://www.daa.asn.au/	Dietetics Association (Australia)
http://www.heartfoundation.com.au/	Heart Foundation
www.dchs.tas.gov.au/services	Tas Food & Nutrition Policy – links to Food Act, Diabetes,
http://www.dhhs.tas.gov.au/healthyliving/nutrition/	Health and Human Services (Tas Govt Dept)
http://www.nutritiondata.com/	
www.diabetesaustralia.com.au	Diabetes
http://www.newscientist.com/channel/health	New Scientist
http://www.choice.com.au/viewArticle.aspx?id=103594&catId=100289&tid=100008&p=1	Choice - Australian Consumers' Association - Healthy Eating Guidelines
www.ironpanel.org.au	Iron deficiency
www.mealsforyou.com	Recipes, nutrient content; American site,
www.woolworths.com.au	
www.gastro.net.au/diets/glutenfree.html	Coeliac disease
www.omni.ac.uk	Health
www.nevdgp.org.au	Diverticular disease
www.hon.ch/HONcode/conduct.html	Health
http://www.calorieking.com.au/	
http://www.spinneypress.com.au/index.html	<i>Issues in Society</i> series of books – refer to “further links” section for each book title and summary on web

Video resources: (VEA and Learning Essentials) Clickview

Nutrition

Nutrients, The Basics

- basic nutrients needed by our bodies to stay alive and reproduce: carbohydrates, fats, proteins, vitamins, minerals and water.

Nutrients: Their Interactions

- studies the work that occurs when nutrients interact with each other for the production of energy, growth and repair.

All in a Day's Eating

- outlines the chemical composition of food, typical energy requirements of young adults, deciphering food composition and product labels for popular foods and drinks.

Adolescence, Food & Health

- with the aid of a group of passionate kids, stunning graphics, great music and solid research, we explore the relationship adolescents have with food.

Going Vegetarian

- what constitutes a healthy 'lacto/ovo' vegetarian diet for young people. The style is off beat. The content is down to earth. Included are 'Basic Principles' such as Iron = Energy Now; Vit C + Iron = Maximum Absorption; Feeding Our Bones etc. The program also identifies staple Vegetarian Foods and demonstrates some simple Vegetarian recipes.

Nutritional Food Selection Models

Australian Guide to Healthy Eating

- this program looks at the different proportions and types of food we should eat in order maintain a balanced, healthy diet.

The Healthy Eating Pyramid

- this program was made in conjunction with Nutrition Australia. It actually considers two Healthy Eating Pyramids - for vegetarians and non-vegetarians.

Food and Health

Checking Out Fast Foods: An Australian Perspective

- what fast foods Australians are eating, how often they eat them and how the perceived convenience of fast foods is changing our lifestyles

Five Common Food Myths

- this program studies five myths about food, regarding sugar, fats, red meat, salt and processed foods.

Food Facts and Myths

- this program examines a range of food myths in the light of facts about food and nutrition.

Food for Life

- MBF nutritionist, Susan Hart, sets up healthy nutritional guidelines, and analyses a day's typical diet of two teenagers. The program looks at hidden fats, salts and sugars in some popular foods, and why crash diets do not work. Popular actor, Salvatore Coco presents the program, and interviews Olympic swimmer Hayley Lewis and actor Shane Ammann. This program has great appeal to teenagers.

Johnny Junkfood in the 21st Century

- this program updates the popular animated Johnny Junkfood to the year 2006. We follow Johnny and his family through their humorous daily adventures and learn along the way about good food choices and health

Diet Related Conditions

Diet and Disease in Modern Society

- this program investigates the relationship between diet and disease, examining in detail the way foods both protect against and contribute to the major modern diseases.

Australian Lifestyle Diseases 1: Obesity, Diabetes, Dental Decay and Anaemia

- diets high in fat and sugar, increasing amounts of time spent watching TV, playing computer games and poor food choices contribute to health problems such as obesity, diabetes, dental decay which impact on the health of Australia's population.

Australian Lifestyle Diseases 2: Cancer, Heart and Bone

- the government and other organisations spend millions each year to curb the results of our poor health and lifestyle choices. This program addresses the Cardio-vascular Disease, Cancer Control, Arthritis and Musculoskeletal conditions.

Australia's Lifestyle Diseases: Heart, Cancer & Asthma

- this program uses clear computer graphics and concise interviews to explore several of the 'Lifestyle Diseases' affecting millions of Australians.

Fries With That? The Overweight Epidemic

- this program considers a number of health and diet-related issues with particular reference to weight gain and the dangers of lack of exercise.

Free to Air Video

<http://www.abc.net.au/schoolstv/food/ep1.htm>

Food for Thought – ABC Series Video series – notes on website:

Episodes:

1. The Quick Fix - Convenience Foods
2. Food Therapy - Functional Foods
3. Fats - friends or foes? Nutrition of People

B) FOOD SELECTION (15 HOURS)

Reference:

Burnett-Fell, B et al, 1994, *Food Technology in Action*, Jacaranda, Milton (ISBN 0 7106 3233 X)

OR

Sullivan, C, et.al, 2007, *HiTech: Food Technology Stage 5*, Heinemann, Melbourne (ISBN 1 74081 306 5)

(Teacher's Resource and Assessment Disk -ISBN 1 74081 3076 3)

Factors affecting food selection

- **Physiological**

Nutritional requirements (age, gender, body size, level of physical activity, health status, pregnancy and lactation)

Hunger, appetite and satiety

Allergies and food sensitivities

Reactions to food (appearance – colour, shape, turgor and flavour)

- **Social**
Lifestyle (employment, household structures, roles geography)
Media
Beliefs and traditions
Social interactions

- **Psychological**
Values
Beliefs
Attitudes
Emotions
Experiences
Self concept
Habits

- **Economic**
Resource availability
Occupation and Finances
The marketplace
Food processing equipment

RESOURCES

Video resources: (VEA and Learning Essentials) Clickview

Factors Affecting Food Choice

Influences on Food Choice

- the program begins by reviewing the historical development of food patterns, then looks briefly at the composition of the diet today, and examines 13 influences on food choice.

Foods for Special Occasions

- in this program we examine some of the world's major social, cultural and religious occasions and the foods that are central to them.

Multicultural Foods

- this program examines five popular foods found in most Australian cities: Chinese, Greek, Italian, French and Indian. At selected restaurants in two cities, we see how several traditional main course meals are prepared.

Multicultural Foods 2

- this program looks at German, Lebanese, Japanese, Indonesian, and Thai food.

Trends in the Australian Diet

- the program examines our pre-historic diet, the effects of agriculture, the Industrial revolution, immigrant influences and the impact of convenience foods.

Decisions, Decisions - Family Food Choices

- this program follows a not a typical family: a husband and wife and their teenage and pre-teenage children. We see who makes the decisions, why and with what effect, and we see how the family's thinking about nutrition is fairly deeply ingrained.

UNIT 2 – FOOD QUALITY AND PROCESSING (50 HOUR UNIT)

It is recommended that this unit is taught in an integrated manner with practical food preparation sessions followed by reflective tasks to examine processes and principles.

Reference:

Perraton, G, et al, 2006, *Food and Technology 2 VCE Food and Technology Units 3 + 4*, 2nd ed., John Wiley and Sons, Australia

A) FOOD QUALITY (25 HOURS)

Food Safety and Hygiene (Chapter 1)

Food hygiene practices
Types of Contamination
Conditions required for microbial growth
Food poisoning bacteria and susceptible foods

Functional Properties of Food (Chapter 2)

Sensory characteristics of food (p.175)
Natural components of key foods: nutrients, enzymes and pigments
Functions of natural components in food preparation and processing in 'Key Foods'

<i>Nutrients</i>	<i>Recommended functional properties</i>	<i>Recommended focus key foods</i>	<i>Possible practical applications</i>	<i>Optional coverage - Overview only</i>
Protein	Denaturation Coagulation	Meat, Fish and Poultry Eggs	<ul style="list-style-type: none"> ▪ Lasagne ▪ Chicken and Noodle Stir Fry ▪ Lemon Meringue Pie OR Lemon Delicious 	Hydrolysis and hydration Maillard reaction
Carbohydrate	Dextrinisation Gelatinisation Gels	Cereals and Grains	<ul style="list-style-type: none"> ▪ Lasagne (béchamel sauce and pasta) ▪ Lemon Meringue Pie OR Lemon Delicious ▪ Chicken and Noodle Stir Fry 	Sugars
Fats and Oils	Frying	Fruit and Vegetables	<ul style="list-style-type: none"> ▪ Chicken and Noodle Stir Fry 	Shortening Creaming Emulsification Hydrogenation

Other functional properties – overview only

Effect of pH in relation to coagulation of meat proteins
Turgor Pressure in relation to storage and cooking of vegetables

Foam Formation:

- egg white in Lemon Meringue Pie or Lemon Delicious
- fat content in milk for frothing milk in coffee making

B) FOOD TECHNOLOGY AND PROCESSING (25 HOURS)

Cooking Methods – classification (Chapter 3)

Effects on nutritive and sensory quality of foods
Types of foods suited to each method

Preservation (Chapter 4)

Causes of food spoilage: Environmental, enzymic and microbial
Principles and techniques of food preservation

Food Packaging, marketing and labelling (Chapter 9 & pp.9–15)

Factors influencing food product development (Chapter 7)

RESOURCES

Websites

<http://www.jaconline.com.au/foodandtech/foodandtech2.htm> websites related to Text for this unit

<http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/> revision

<http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/acidoxitemprev1.shtml> revision of food acidity, oxidation and temperature

Video resources: (VEA and Learning Essentials) Clickview

Food Safety and Hygiene

Safety in Food Handling

- looks at practical steps to keep food safe from contaminants which often cause serious illness.

Buying and Storing Food Safely with Helen Highwaters

- outlines Food Safety, covering topics such as: best buying practices, safe transportation and safe refrigeration/storage methods.

Introducing: Safe Food Handling

- outlines the dangers of food-borne illness and causes of food poisoning. Safe food handling practices for the commercial environment and home are detailed.

Dying For a Meal - All About Food Poisoning

- introduces the different forms of bacteria that cause food poisoning, and clearly explains the conditions in which they become a threat to health.

Functional properties of food

Characteristics & Properties of Food - Part 1

- main properties of food are explained and also lists food compounds and factors causing changes in food composition.

Characteristics & Properties of Food - Part 2

- this program looks at the roles of enzymes, pectin and pigments in the preparation, preservation and presentation of our food.

Chemistry of Cooking

- illustrates the following physical and chemical changes in cooking in an egg sponge including: aeration, denaturation, coagulation, gelatinisation, browning reactions, emulsification and crystallisation.

All About Meat

- this programs looks at how meat is presented for purchase to the consumer, showing what producers are doing to address dietary and health concerns.

Sensory characteristics of food

Looks Good Enough To Eat

- this program examines the techniques used to present food in its best light and focuses on the relationships between colour, texture and taste.

Food Technology and Processing

Cooking Methods – classification

Bringing It to the Boil - Basic Moist Cooking Methods

- this instructive program explains the "moist heat" cooking methods such as Boiling, Blanching, Poaching, Steaming, Stewing and Braising, as well as microwave cooking.

Turning Up the Heat! Basic Dry Cooking Methods

- this program demonstrates dry heat cooking methods including: Baking, Roasting, Grilling, Dry Frying, Shallow Frying, Stir Frying and Deep Frying. Safety issues are also considered.

Preservation

Investigating Food Preservation

- this program uses graphics and expertly-shot footage to illustrate leading food preservation methods.

It's a Blast! Chilling & Freezing in Food Production

- this program looks at technologies used to blast chill and blast freeze food, and its regeneration in a controlled cooking climate oven.

Meat Processing

- this program gives an overview of the manufacture of meat smallgoods, such as ham, bacon, frankfurts, sausages and meat patties. It includes a description of the food preservation processes, hygiene and packaging requirements:
 - Meat products in the modern production line.
 - Techniques for preserving - smoking, pickling.
 - Food additives and their properties.
 - Shelf life and vacuum packaging.

Food Packaging, marketing and labelling

Inside Story - Food Packaging

- Inside Story's news desk takes viewers into the colourful world of food packaging.

Investigating Food Labels

- a comprehensive investigation of food labelling. Using common examples and including interviews with key players in the food industry (from both private industry and the regulating bodies).

Introducing Food Additives

- this program describes the range of additives used to enhance flavours, textures & colouration, considers nutritional aspects, food regulations & labelling.

Free to Air Video

<http://www.abc.net.au/schoolstv/food/ep1.htm>

Food for Thought – ABC Series Video series – notes on website:

Episodes:

13. Good Enough To Eat - developing new food products
14. The Hard Sell - marketing food

UNIT 3 – ENVIRONMENT AND INNOVATION (20 HOUR UNIT)

CONTENT

Environmental issues and innovation in food production, processing and marketing

Reference: Perraton, G, et al, 2006, *Food and Technology 2 VCE Food and Technology Units 3 + 4*, 2nd ed., John Wiley and Sons, Australia

Innovation in food product development (Chapter 10)

- Functional foods
- Novel foods
- Food sensitivities
- Technological changes (also pp. 200 – 207)

Food, environmental and health sustainability factors

Impact of current and emerging methods of food production, processing, packaging and marketing on the environment and food supply (Chapter 11)

- Food production methods
- Food distribution and retailing
- Packaging (also pages 237 - 246)
- Gene technology

RESOURCES

Websites

<http://www.jaconline.com.au/foodandtech/foodandtech2.htm> websites related to text for this unit)

<http://www.spinneypress.com.au/index.html> *Issues in Society* series of books – refer to “further links” section for each book title and summary on web

<http://www.newscientist.com/home.ns> New Scientist

<http://www.hi.com.au/resource/rfactsa.asp?kla=13&subtopicid=3792> Genetically Modified Food

<http://www.slowfood.com/> Slow Food Movement, includes videos

www.geneethics.org Australian Gene Ethics Network

Video resources: (VEA and Learning Essentials) Clickview

To Eat or Not to Eat - The GM Food Debate

- examines some of the arguments for and against GM crops, looks at examples of GM technology and examines some of its claimed benefits

Going Organic - The How and Why of Organic Foods

- looks at the organic food industry in Australia: the growing popularity of organic foods, the environmental and health benefits, supplying niche markets, certifying bodies and the process of product development.

In Focus - Environmental Issues in Food Production

- technological advances have led to an increase in food productivity and quality in recent years. In this program we consider environmental issues in food production and question the true cost of these changes.

Food Packaging and the Environment

- this program examines the functions of food packaging, the role of recycling, the concept of product life cycle, alternatives to disposable food packaging.

Vegetables: From Field to Freezer to Fork

- this program examines the ways in which green peas are grown, harvested and prepared for their inclusion into frozen stir fry meals. Topics include: primary and secondary processing techniques, hygienic food handling practices, nutritional advice and food preparation trends.

Great Food Innovations - New Apple Products

- two apple growers use innovative product development and marketing to turn their substandard apples into unique products.

Leading the Pack - Innovations in Food Packaging

- the program looks at 10 innovative food packaging products including biodegradable plastic bags, packaging industry award winners, plastic bags that 'breathe' like paper and future packaging techniques.

Foods for Special Needs

- Food for Special Needs examines food allergies and intolerances, dietary-related diseases and disorders. Cultural and religious beliefs that determine diet are also considered.

Gluten-Free Foods

- This program examines gluten and the challenge of producing and marketing gluten-free products.

Free to Air Video

<http://www.abc.net.au/schoolstv/food/ep1.htm>

Food for Thought – ABC Series Video series – notes on website:

Episodes:

5. Redesigning Nature - Gene Technology What's new in food?
6. Eating Green - Environmentally friendly food
7. Under Cover - Food Packaging

UNIT 4 – FOOD IN CONTEXT (30 HOUR UNIT)

PURPOSE

Practical application of learning from the *Nutrition and Food Choice*, *Food Quality and Processing* or *Environment and Innovation* units in an area which relates to possible pathway or personal interest.

Students can select one or a combination of the following options:

- Nutrition and Health Promotion
 Could include;
 Analysis or design of product(s), program(s) or diets aimed at particular target group or community need
- Hospitality
 Could include;
 Design a signature dish for a restaurant
 Design a menu for a food outlet
 Design a food safety plan for a commercial food outlet
- Food Enterprise
 Could include;
 Create a food item suitable for sale
 Identify a gap in the market and develop a product to fill this niche

The Food in Context project needs to

Identify an area or problem to develop a program, recipe, menus or product

Include research which integrates relevant aspects of previous units and extends learning in these areas where appropriate.

Refinement of solution or analysis

Solution/Response needs to involve **analysis** of existing programs, menus etc or **design** a new product, menu or recipe.

Before beginning the Food in Context Project, teachers will work with the student to define their topics to ensure that the scope is not too large or wide ranging and that it addresses appropriate principles (refer to Criterion 8).

Further information regarding the Food in Context Project is contained in the *External Assessment Guideline* of this course.

RESOURCES

Websites

GENERAL

FOODWOR"X" Careers in Food Science

<http://www.aifst.asn.au/foodworx/>

- the site is divided up into general sections such as Management, Research and Manufacturing, with sub-sections providing more specific details of current workplace roles. Each of these areas is then divided up into career pathways, required study and online resources which can be used to research the particular sector of industry which is connected with Food Science.

FOOD PRODUCT DEVELOPMENT

<http://www.bbc.co.uk/schools/gcsebite/size/design/foodtech/productdevelopmentrev3.shtml>

FOOD ENTERPRISE AND HOSPITALITY

<http://www.biztas.com/entrypoint/foodandbeverage/> Tasmanian Food Enterprises DPWIE Website

<http://www.dpiw.tas.gov.au/inter.nsf/WebPages/CART-76FVXV?open>

Tasmanian Food Industry Food Scorecard

www.marketfresh.com.au Victoria Markets website

www.tchange.com.au/lifestylefood.html Tasmanian Food and Tourism

http://www.riverbankcottages.com.au/guide/index_fr_guid.htm Tasmanian Food and Tourism

<http://www.foodstandards.gov.au/foodmatters/foodlabelling/> Food Standards – labelling information

<http://www.hobartshowground.com.au/foodshow/index.html>

Royal Agricultural Society of Tasmania, Wrest Point Royal Hobart Fine Foods Awards

<http://www.nfis.com.au/index.html> National Food Industry Strategy

<http://www.slowfood.com/> Slow Food Movement

<http://www.daff.gov.au/> Commonwealth Department of Agriculture, Fisheries and Forestry

RECIPES

<http://www.taste.com.au/>

www.abc.net.au/backyard/recipes Recipe generator by listing key ingredients

Books:

Alexander, S 1996, *The Cook's Companion*, Penguin, Australia

Bailey, et al., 2000, *VCE Food and Technology Units 1-4*, Macmillan,

McGee, H, 2004, *McGee on Food and Cooking: an encyclopedia of kitchen science, history and culture*, Hodder and Stoughton, London

Hay, D, 1997, *Marie Claire Cooking*, Murdoch Books, Australia

Rowney, K (ed.), 2001, *Food the Definitive Guide*, Murdoch Books, Sydney

NUTRITION AND HEALTH PROMOTION

Tasmanian Government Health Promotion initiatives

<http://www.education.tas.gov.au/school/educators/health/movewelleatwell> Move Well Eat Well

<http://www.eatwelltas.com.au/eatingwell.php> Eat Well Tasmania

Books:

Wahlqvist, M,(ed) 2002, *Food And Nutrition In Australia and New Zealand*, 2nd edn, Thomas Nelson, Australia

Video resources: (VEA and Learning Essentials) Clickview

Nutrition for Life 1: Pregnancy, Infancy and Childhood

- explores the nutrient needs in pregnancy, infancy and childhood.

Nutrition for Life 2: Youth, Adulthood and Late Adulthood

- explores the complex range of nutrients required during our adolescence/youth and adulthood.

Nutrition Through The Lifespan Series

Infancy:

Childhood:

Adolescence:

Adulthood:

Serving Up a Healthy Education - Canteen Case Studies

- explores some of the issues facing school canteens today, including health & nutrition, food selection in canteens and influences on food choices.

Hospitality

- range of Videos listed in this section (explore TAFE and Secondary sections for full listing)

FOOD PRODUCT DEVELOPMENT

Video Education Australia, *New Foods For Thought*, program 7 (video, 27 min), 1994

This video looks at the kitchens of HJ Heinz food processor. The video explores how Heinz develops market tests on new food products and the research and development procedures involved.

Video Education Australia,

Tomorrow's Fishfinger? (video, 20min), 1991. At the Birdseye factory in the United Kingdom, this video looks at the creation, development and production of new products. It also explores how Birdseye markets food including details of their target market and advertising strategies.

Free to Air Video

<http://www.abc.net.au/schoolstv/series/DESIGNERS.htm> Designers - ABC Series

Product Development – Ice Cream

Food Enterprise

Grandview Sheep's Milk Cheeses – Woodbridge Tasmania
Raw Cheese (ABC Stateline) November 2007

637.309946 RAW

GENERAL RESOURCES

Websites

<http://www.foodscience.csiro.au/foodtech/>

CSIRO food science – has newsletters and Podcasts

<http://www.det.wa.edu.au/education/cmisis/eval/curriculum/pathfinders/food/>

WA WEB LINKS – excellent sources

www.det.wa.edu.au/education/cmisis/eval/curriculum/courses/

WA link for teaching resources all courses

<http://hsc.csu.edu.au/>

Curriculum Links Charles Sturt University & NSW Curriculum materials for all areas including Food Technology

<http://www.jaconline.com.au/foodandtech/foodandtech2.htm>

Web sites and pdfs from Course Text - Perraton, G et.al. 2006, *Food and Technology 2*, 2nd ed., Jacaranda

<http://www.jaconline.com.au/foodandtech/foodandtech1.htm>

Web sites and pdfs from Perraton, G et. al. 2005, *Food and Technology 1*, 2nd ed., Jacaranda

<http://www.spinneypress.com.au/index.html>

Issues in Society series – Units 1 and 3 resources, refer to “further links” section for each book title and summary on web

Websites and video

<http://www.abc.net.au/schoolstv/food/ep1.htm>

Food for Thought – ABC Series Video series – notes on website:

Episodes:

4. The Quick Fix - Convenience Foods
5. Food Therapy - Functional Foods
6. Fats - friends or foes? Nutrition of People
7. Wild Tucker - Australia's Indigenous Foods
8. Redesigning Nature - Gene Technology What's new in food?
9. Eating Green - Environmentally friendly food
10. Under Cover - Food Packaging
11. Good Enough To Eat - developing new food products
12. The Hard Sell - marketing food
13. At Your Service - food catering

<http://www.clickview.com.au/videolibrary/> Clickview Learning Management tool

Most Schools and Colleges now have this resource – use website to view current listing under Food Technology and Hospitality (TAFE)

To get a PDF listing of all resources in Clickview, go to Tools menu and select third option “Create PDF of Resources”

Referencing

<http://www.bibme.org/> BibMe. - the fully automatic on-line bibliography maker.