

Food and wellbeing: Design and Technologies

Design and Technologies

In Design and Technologies, students learn how to apply knowledge of the characteristics of food, along with nutrition principles (as described in HPE) to food selection and preparation through the design and preparation of food for specific purposes and consumers. They will also develop understandings of contemporary technology-related food issues such as 'convenience' foods, highly processed foods, food packaging and food transport. The knowledge and understanding strand and processes and production strand are integrated to enhance learning.

The technologies contexts content descriptions provide a framework within which students can gain knowledge and understanding about technologies and design. These content descriptions focus on the characteristics and properties of technologies and how they can be used to create innovative designed solutions.

The technologies contexts in Design and Technologies related to food and wellbeing are:

F–6: Food and fibre production and food specialisations

7–10: Food specialisations, and materials and technologies specialisations.

They provide a progression of learning from Foundation to Year 8 and optionally to Year 9–10 or lead to more specialised Technologies subjects in Years 9 and 10. They also reflect national priorities including workforce needs, food security and sustainable food and fibre production and health and wellbeing priorities.

When learning about food specialisations, students will progressively develop knowledge and understanding about: the characteristics and properties of food to and apply these to food selection and preparation; and contemporary technology-related food issues through creating designed solutions.