# 6 Course Structure

The following schematic diagram provides an overview of the arrangement of components in the Preliminary course and HSC course for Stage 6 Food Technology.

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| **Preliminary Course** |  | **HSC Course** |

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| **Core strands (100% total)** |  | **Core strands (100% total)** |
| Food Availability and Selection (30%)Influences on food availabilityFactors affecting food selectionFood Quality (40%)Safe storage of foodSafe preparation and presentation of foodSensory characteristics of foodFunctional properties of foodNutrition (30%)Food nutrientsDiets for optimum nutrition |  | The Australian Food Industry (25%)Sectors of the AFIAspects of the AFIPolicy and legislationFood Manufacture (25%)Production and processing of foodPreservationPackaging, storage and distribution Food Product Development (25%)Factors which impact on food product developmentReasons for and types of food product developmentSteps in food product developmentMarketing plans**Contemporary Nutrition Issues (25%)**Diet and health in AustraliaInfluences on nutritional status |
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