# 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 availability  Factors affecting food selection Food Quality (40%) Safe storage of food  Safe preparation and presentation of food  Sensory characteristics of food  Functional properties of food Nutrition (30%) Food nutrients  Diets for optimum nutrition |  | The Australian Food Industry (25%) Sectors of the AFI  Aspects of the AFI  Policy and legislation Food Manufacture (25%) Production and processing of food  Preservation  Packaging, storage and distribution   Food Product Development (25%) Factors which impact on food product development  Reasons for and types of food product development  Steps in food product development  Marketing plans  **Contemporary Nutrition Issues (25%)**  Diet and health in Australia  Influences on nutritional status |
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