



YEAR 10 FOOD TECHNOLOGY

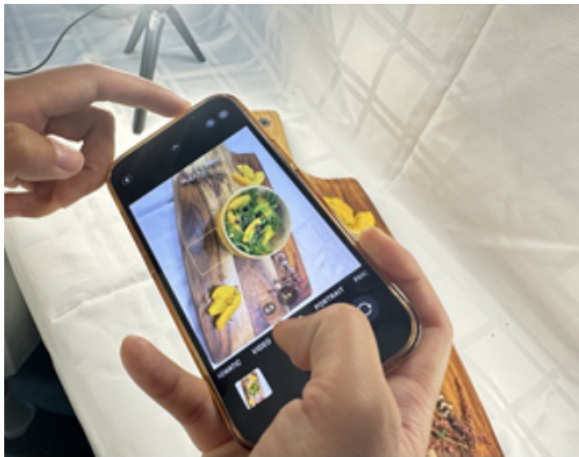
In the following photographs, students have demonstrated their knowledge of food presentation and styling, as they apply the techniques of garnishing and photography that they have learnt in the past term. Each student has been able to individually showcase their understanding of the topic, as they present various dishes and use different garnishes to enhance the presentation of the dish, where these photos they have taken will be handed in as part of their assignment. Being able to present a dish that is pleasing to the eye is a fundamental skill that can be used in everyday life. Food Technology as an elective is a great opportunity for students to gain insight into nutritional health and well-being.

Learning about food photography and styling in class was an enjoyable and enlightening experience. It not only provided practical skills but also deepened my appreciation for the creativity and artistry involved in capturing food at its best. One of the highlights of the class was the hands-on approach when it came to applying practical skills. While preparing for our assessment, we were able to apply the principles of lighting, composition, and styling, while utilising food and props to enhance the look of the dish. - Nora M

One thing I learnt from making this vegan and plant based dish was how simple healthy eating can be. It has motivated me to make more healthier dishes in the future and has helped me get creative when eating healthy. - Hannah T

This term we did the food styling and food presentation assessment. My partner and I decided to make Warm Zucchini and Haloumi Salad with Yogurt Drizzle. I enjoyed experimenting with the

presentation for this assessment as I have never tried to present a salad before so it was like a new challenge. We also had to make a video of our process so experimenting with different styles was very enjoyable - Malaika L



Mrs Tania van der Schyff
Senior School TAS Teacher