



## FOOD TECHNOLOGY WITH YEAR 12

**This year there are 36 students completing the HSC Food Technology course here at Thomas Hassall Anglican College.** Term 2 has been a busy time for them as they near the completion of the course. They started the term completing an assessment task that assessed Unit 2: Food Manufacture. Students made a jar of strawberry jam under timed conditions before demonstrating their understanding of the causes of food spoilage, the principles of preservation and the role of packaging in extending the shelf life of foods in a written response.

Unit 3: Food Product Development was studied throughout this Term. Recently, students made Banana Sticky Date Muffins. A recipe that reflected a combination of banana bread and sticky date pudding. Today, they submitted their final hand-in assessment task. Students had to develop a ready-chilled meal suitable for a given target market, athletes. They were required to work through the seven steps of developing a new food. Today is a wonderful achievement and for many, the last in their four year study of the subject. With just the Trial HSC and HSC Examinations to go the anticipation of the completion of the HSC is air. I know they will be working hard over the next few months to achieve their personal best.



**Ms Kelie Munro**  
*Academic Dean of Students*

---