

**Food Technology  
Stage 6 Syllabus Resources**

**Suggested references for syllabus topics:**

The revised syllabus may be implemented without significant change in the level of resources.

Below is a list of texts and resources commonly used in schools, together with some additional suggested resources. These have been linked to topics in the revised syllabus. Schools may select from the table below to supplement existing resources if necessary.

Content	Resource	Comment
<b>Core Strand: Food Availability and Selection</b>		
Influences on Food Availability	Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	This textbook contains concept maps, new terms, extension, review and HSC-style questions on physiological, psychological, social and economic factors.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	This textbook explains how various factors influence the selection of food by individuals and groups. Activities and notes are included on hunger, appetite, satiety and nutritional requirements as well as reactions to food. It investigates the ways in which beliefs, values, habits and attitudes, emotions and experiences affect our food selection patterns.
	Willets, G et al, <i>Senior Food Technology 1</i> , Heinemann, 1995, ISBN 0 8585 9736 5	This textbook gives an overview on the various factors affecting food selection. Review questions and activities are included, as well as case studies.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Board Of Studies NSW, <i>Case Studies In The Food Industry</i> , Euridition, 1994, ISBN 0 7310 1405 7	
	Brooker, S et al, <i>Senior Food Technology 3 Unit Course</i> , McGraw Hill, 1996, ISBN 0 0747 0283 1	
	Video Education Australia, <i>Using Bush Foods</i> , (video 30 mins), 1998	This video investigates a variety of bush foods – their nutrient content and methods of cooking, their markets and future. The use of foods native to Australia is also investigated.
	Ridgewell, T et al, <i>Active Food Technology</i> , Blackline Masters, Longman, 1996, ISBN 0 5828 0823 5	This book has photocopiable masters for preparing worksheets and overhead transparencies. It looks at social, economic and political influences on food availability as well as factors affecting food selection.
	<i>Food Availability And Selection Package</i> (eight in series), Learning Materials Production Centre, Sydney, 1992, ISBN 0 7310 1508 8	These booklets are made up of eight sets of work. Activities, notes and practical ideas on how food availability has changed and the reason for these changes are included. The series attempts to develop a better understanding of the factors that influence food selection and offers a global perspective of influences on food availability.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Bailey, B et al, <i>Focus On Food Book 2</i> , Edward Arnold, 1993, ISBN 0 3405 4343 4	
Factors affecting food selection	Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	This book contains concept maps, reviews and HSC-style questions on physiological, psychological, social and economic factors. New terms are highlighted.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , 1994, The Jacaranda Press, ISBN 0 7016 3233 X	This textbook explains how various factors influence the selection of food by individuals and groups. Activities and notes are included on hunger, appetite, satiety and nutritional requirements as well as reactions to food. It investigates the ways in which beliefs, values, habits and attitudes, emotions and experiences affect our food selection patterns.
	Willets, G et al, <i>Senior Food Technology 1</i> , Heinemann, 1995, ISBN 0 8585 9736 5	This textbook gives an overview on the various factors affecting food selection. It includes review questions and activities, as well as case studies.
	Brooker, S et al, <i>Senior Food Technology 3 Unit Course</i> , McGraw Hill, 1996, ISBN 0 0747 0283 1	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Sheehan, V & Hill, S, <i>Food Technology Preliminary Course</i> , Addison Wesley Longman, 1997, ISBN 0 5828 0843 X	
Safe storage of food	Glaister, R, <i>Catering – Towards A Career</i> , 2nd edition, Longman Australia Pty Ltd, 1993, ISBN 0 5828 0120 6	This textbook looks at appropriate methods of storing foods to maintain quality, eg dry storage and cold storage.
	Ridgewell, T et al, <i>Active Food Technology – Blackline Masters</i> , Longman, 1996, ISBN 0 5828 0823 5	This textbook includes photocopiable worksheets on correct methods of storing foods as well as student-based activities and research.
	<i>Food Safety – Customers Are Really Everything</i> , NSW Health Department, 1996, South West Centre For Public Health	A series of leaflets and publications on correct methods of storage to ensure safety. The series also includes flyers on food contamination, hygiene and cleaning, and quality control.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , Jacaranda Press, 1994, ISBN 0 7016 3233 X	This book includes detailed notes and information on storing foods to maintain sensory characteristics and ensure safety.
Safe preparation and presentation of food	<i>Food Safety And Hygiene – An Advanced Topic Package For Secondary Schools</i> CSIRO – Division Of Food Science And Technology	This package contains information on – HACCP, safety and hygiene in the home, safety and hygiene in industry, food legislation, and food-borne diseases – bacterial, non-bacterial and viral.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Video Education Australia, <i>The Saladfresh Story – Food Safety, Quality, Innovation And Development</i> (video, 24 mins), 1998	This video shows how a trend-setting company in the food industry is working to achieve and maintain best practice in the area of food safety and quality. Packaging and the environmental issues associated with the processing are also addressed.
	Video Education Australia, <i>Safety In The Domestic Kitchen</i> (video, 17 mins), 1993	This video looks at the golden rules for kitchen safety and hygiene. Basic safety and treatment of burns/scalds, the avoidance of cuts and the treatment of cuts are also introduced.
	Video Education Australia, <i>Looks Good Enough To Eat – Food Presentation</i> (video, 35 mins), 1995	The video addresses techniques used to present food in its best light and focuses on the relationships between colour, texture and taste. Particularly useful are the references to the sensory characteristics of food. The video also includes a discussion on how the senses – taste, touch, smell, sound and sight – contribute to the overall enjoyment of the meal.
	Magris, M & McCreery, C, <i>An Introduction To Food And Beverage Studies</i> , Hospitality Press, 1995, ISBN 1 8625 0454 7	
	Brown, G & Hepner K, <i>The Waiters Handbook</i> , Hospitality Press, 1993, ISBN 1 8625 0430 X	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Sheehan, V & Hill, S, <i>Food Technology Preliminary Course</i> , Addison Wesley Longman, 1997, ISBN 0 5828 0843 X	
Sensory characteristics of food	Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0283 1	
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7016 3233 X	
	Willets, G et al, <i>Senior Food Technology 1</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Sheehan, V & Hill, S, <i>Food Technology Preliminary Course</i> , Addison Wesley Longman, 1997, ISBN 0 5828 0843 X	
Functional properties of food	Video Education Australia, <i>The characteristics and properties of food</i> (video, 30 mins) 1996	The video provides simple food preparation examples to highlight main properties of food. Topics examined include: aeration, denaturation, coagulation, testing for pH, gelatinisation, emulsification, crystallisation and gelation. The video lists some of the compounds found in food as well as factors causing changes in food composition.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Sullivan, C, <i>Food Technology Applications</i> , Heinemann, 1996, ISBN 0 8585 9958 9	This resource contains photocopiable worksheets. It also provides teacher and student notes, activities and practical/experimental work on the functional properties of food, including foaming, coagulation, caramelisation and crystallising.
	Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7016 3233 X	
	Willets, G et al, <i>Senior Food Technology 1</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Sheehan, V & Hill, S, <i>Food Technology Preliminary Course</i> , Addison Wesley Longman, 1997, ISBN 0 5828 0843 X	
<b>Core Strand: Nutrition</b>		
Food nutrients	Wahlqvist, M, <i>Food And Nutrition In Australia</i> , 3rd edn, Thomas Nelson Australia, 1988, ISBN 0 1700 7343 2	This text studies the nutrients and their significance, and physiology and metabolism. Reference is made to the interrelationship between nutrients.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Whitney, E & Rolfes, S, <i>Understanding Nutrition</i> , West Publishing Company USA, 1993, ISBN 0 5345 4612 9	This text presents an overview of nutrition and the six nutrients in depth. Life cycle nutrition is also discussed.
	Video Education Australia, <i>Guess Who's Coming To Dinner</i> (videos): <i>Fat</i> (22 min), 1998 <i>Sugar</i> (18 min), 1991 <i>Fibre</i> (18 min), 1991 <i>Vitamins</i> (18 mins), 1991 <i>Water</i> (18 min), 1991 <i>Minerals</i> (18 min), 1991	This series includes excellent discussions on the main nutrients; including structure, food sources, functions, digestion and absorption for each nutrient.
	<i>Food Nutrition</i> , 2nd edn, Regency Institute of TAFE, Regency Publishing TAFE S.A., 1998, ISBN 1 8639 3130 9	This student booklet has key practical skills and theoretical knowledge on the six nutrients, digestion, diet and health, food additives, food labels, nutrients and the effect of processing. An extensive range of review questions is provided.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , Jacaranda Press, 1994, ISBN 0 7016 3233 X	This text examines the food nutrients with notes on their structure, food sources, functions and the digestion and metabolism. The interrelationships between various nutrients – iron and Vitamin C, calcium and Vitamin D etc are highlighted.
	Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Willets, G et al, <i>Senior Food Technology I</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Sheehan, V & Hill, S, <i>Food Technology Preliminary Course</i> , Addison Wesley Longman, 1997, ISBN 0 5828 0843 X	
	Holford, P, <i>The Optimum Nutrition Bible</i> , Platkus, 1999, ISBN 1 5809 1015 7	
	Truswell, S, <i>ABC of Nutrition</i> , British Medical Journal, 1992, ISBN 0 7279 0315 2	
Diets for optimum nutrition	<p><i>Serve Nutrition Management System CD</i>, M &amp; H Williams Pty Ltd, 1998, Microsoft Windows 3.95 Version,</p> <p>The 3.95 version requires Windows 95, Windows 98 or Windows NT to run the program. Recommended that you have a Pentium with at least 16mb of memory and CD drive.</p>	This software allows a histogram comparison of the food intake nutrient values with the recommended daily intake values. Can also display a pie chart representation of the percentage contribution of nutrients to the total energy of the food. The software provides recipes to do a meal analysis and assign an RDI.
	English, R & Lewis, J, (ANZFA), <i>Food For Health – A Guide To Good Nutrition With Nutrient Values</i> , Australian Government Publishing Service, Canberra, 1997, Cat. No. 92 24545	This booklet lists the nutrient values for 650 Australian foods and can be used to investigate RDIs for individuals and groups.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	<p>Australian Dairy Corporation and Australian Nutrition Foundation, <i>Adding Life To Your Years</i>, Australian Nutrition Foundation, 1998, no ISBN number</p> <p>Booklet available from Australian Nutrition Foundation</p>	<p>This booklet focuses on senior Australians and how to achieve optimal health through appropriate food choices and physical activity.</p>
	<p>Brooker, S et al, <i>Senior Food Technology – Preliminary Course</i>, McGraw Hill, 1996, ISBN 0 0747 0261 0</p>	
	<p>Burnett-Fell, B et al, <i>Food Technology In Action</i>, 1994, The Jacaranda Press, ISBN 0 7016 3233 X</p>	
	<p>Willets, G et al, <i>Senior Food Technology 1</i>, Heinemann, 1995, ISBN 0 8585 9736 5</p>	
	<p>Wahlqvist, M, <i>Food And Nutrition In Australia</i>, 3rd edn, Thomas Nelson, 1988, ISBN 0 1700 7343 2</p>	
	<p>Truswell, S, <i>ABC of Nutrition</i>, 2 nd edn, British Medical Journal, 1992, ISBN 0 7279 0315 2</p>	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
<b>HSC COURSE</b>		
<b>Core Strand: The Australian Food Industry</b>		
Sectors of the Australian Food Industry	Redfern, J & King, J, <i>The Australian Food Industry – Student Handbook</i> , Open Training And Education Network, for the Minister Of Education and Youth Affairs, FT 2U 1991, 1994, ISBN 0 7310 1509 6	This handbook explores the development of the AFI and gives a detailed examination of the various sectors. It looks at the future of the industry and covers innovations and current trends. Reference material on the role of the government and non-government agencies is also available.
	Video Education Australia, <i>Australia's Food Industry: Overview</i> , program 9 (video, 25 mins), 1994	This video looks at the different sectors of the Australian food industry and provides detailed information about imports, employment, laws and the role of the Federal Government.
	Willets, G et al, <i>Senior Food Technology 2</i> , HSC Course, Heinemann, 1995, ISBN 0 8585 9736 5	This text has an overview of the AFI and carefully examines the sectors of the industry. For each sector, attention is paid to levels of operation, research and development, quality assurance, impact on the environment, economy, and society. The textbook uses case studies with follow-up questions.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , 1994, The Jacaranda Press, ISBN 0 0747 0261 0	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
Aspects of the Australian Food Industry	Classroom Video, <i>Supermarkets – Woolworths</i> (video, 30 mins) 1994	This video explores the operation of Woolworths stores and issues of changing consumer lifestyle, product displays, computer technology and distribution centers.
	Board Of Studies NSW, <i>Case Studies In The Food Industry</i> , Erudition, 1994, ISBN 0 7310 1405 7	This text gives an overview of the food industry and aspects of manufacturing and marketing organisations in the food industry such as the typical structure and functions of a food company, the size and complexity of food companies. Relevant case studies are used.
	Sanitarium Health Food Company, <i>Nutrition Education Service</i>	A range of resources available from this company, including school project series on the company and its operations.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , 1994, The Jacaranda Press, ISBN 0 7016 3233 X	
	Willets, G et al, <i>Senior Food Technology 2</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
Policy and legislation	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	This resource provides extensive historical review of the AFI and the government policies and legislation that has impacted on the AFI.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Department Of Fair Trading – NSW Consumer Protection Agency  <a href="http://www.fairtrading.nsw.gov.au">http://www.fairtrading.nsw.gov.au</a>	Various publications are available free from this government department.
	Australian Quarantine And Inspection Service	This service provides publications and pamphlets, especially on the imported food inspection program.
	Video Education Australia, <i>Our Food Regulators, program 10</i> (video, 27 min), 1994	This video explores the role of the National Food Authority (now ANZFA) in relation to imported foods, the market basket, recalls, the regulation of ingredients and labels and surveys.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	
	Willets, G et al, <i>Senior Food Technology 2</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Brooker, S et al, <i>Senior Food Technology 3 Unit Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
<b>Core Strand: Food Manufacture</b>		
	Video Education Australia, <i>Canning At Ardmona, program 1</i> , Australian Food Technology Series (video, 22 min), 1993, ISBN 1 8755 9235 0	This video looks at the production, cultivation, processing and canning of fruit. The video provides information on waste disposal, product marketing , history of canning, principles of food preservation, use of technology and nutritional value of canned pears.
	Video Education Australia, <i>Dried Fruit Of The Sun, program 2</i> (video, 23 min), 1994	This video looks at Sunraysia’s sultanas and their growing, drying in vineyards, grading, washing and packaging in a co-op.
Production and processing of food	Classroom Video, <i>Biscuit Making – Arnott’s</i> (video, 22 min), 1994	This video provides an insight into the processing of biscuits in large factories including the characteristics of dough, the production line, quality assurance and the development of new products.
	Willetts, G et al, <i>Senior Food Technology 2</i> , HSC Course, Heinemann, 1995, ISBN 0 8585 9736 5	This text examines raw materials in production and processing, and carefully focuses on the processing equipment and techniques.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	
Preservation	Australian Canned Foods Food Resource, <i>Canning — An Introduction Package Yrs 11 and 12</i> , Canned Food Information Service Inc Victoria, 1995, ISBN 0 6462 6389 7	This free-of-charge educational resource material includes a manual, a canning process poster, a video tape with lecturer's notes, canned packaging materials and information on the recycling of steel cans.
	King, J, <i>Food Manufacture – Teaching /Learning Support Material</i> , Open Training And Education Network for the Minister of Education and Youth Affairs, 1995, ISBN 0 7310 1102 3	This material is divided up into nine sets of work. It includes a range of student activities on causes of food deterioration and spoilage, and principles behind food preservation techniques.
	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	This text examines the preservation processes of canning, drying, pasteurising, and freezing. The text has a good inclusion of flow charts and mind maps to facilitate review.
	Hanssen, M, <i>The New Additive Code Breaker</i> , Lothian Publishing Company Pty Ltd, 1989, ISBN 0 8509 1325 6	This book addresses food additives and their code numbers. It looks at labelling, and Australian Food legislation.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Willets, G et al, <i>Senior Food Technology 2</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
Packaging, storage and distribution	Sullivan, C, <i>Food Technology Applications</i> , Heinemann, 1996, ISBN 0 8585 9958 9	There are many photocopiable worksheets contained in this book. There are notes for teachers and students on packaging – the functions and types of materials used.
	<i>Food Australia – Official Journal Of AIFST Inc</i> , Australian Institute Of Food Science And Technology Inc. ISSN 1032 5298	These journals have research and technical papers on current developments in packaging, new products and services.
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	
	Willets G, et al, <i>Senior Food Technology 2</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	
Impact of food manufacturing technologies	Willets, G, <i>Senior Food Technology 2</i> , HSC Course, Heinemann, 1995, ISBN 0 8585 9736 5	This text addresses environmental issues, and social implications associated with food manufacturing.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	
	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	
<b>Core Strand: Food Product Development</b>		
General resources	Video Eduation Australia, <i>New Foods For Thought</i> , program 7 (video, 27 min), 1994	This video looks at the kitchens of HJ Heinz – food processor. The video explores how Heinz develops market tests on new food products and the research and development procedures involved.
	Video Education Australia, <i>Tomorrow's Fishfinger?</i> (video, 20 min), 1991	At the Birdseye factory in the United Kingdom, this video looks at the creation, development and production of new products. It also explores how Birdseye markets food including details of their target market and advertising strategies.
	Geercke, S & Mannix, T, <i>Food Marketing – Teaching/Learning Support Material</i> , Open Training and Education Network for the Minister of Education and Youth Affairs, 1994, ISBN 0 7310 1510 X	This support material explores the concept of marketing and its role within the food industry. Each component of the marketing mix — product, price, place and promotion — is studied in detail through case studies of selected areas of the AFI.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	Willetts, G, <i>Senior Food Technology 2 – HSC Course</i> , Heinemann, 1995, ISBN 0 8585 9736 5	
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , The Jacaranda Press, 1994, ISBN 0 7106 3233 X	
	Thomson, R et al, <i>Food Technology</i> , Longman Cheshire Pty Ltd, 1994, ISBN 0 5828 0203 2	
<b>Option Strand - Contemporary Food Issues: Nutrition</b>		
General Resources	Willetts, G, <i>Senior Food Technology 2</i> , HSC Course, Heinemann, 1995, ISBN 0 8585 9736 5	
	Burnett-Fell, B et al, <i>Food Technology In Action</i> , Jacaranda Press, 1994, ISBN 0 7106 3233 X	
	Holford, P, <i>The Optimum Nutrition Bible</i> , Piatkus, 1992, ISBN 1 5809 1015 7	
	Truswell, S, <i>ABC of Nutrition</i> , British Medical Journal, 1997, ISBN 0 7279 0315 2	

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	<a href="http://www.monash.edu.au/anf">http://www.monash.edu.au/anf</a>	<p>The Australian Nutrition Foundation website provides information on diets for optimum nutrition and fact sheets on:</p> <ul style="list-style-type: none"> <li>• nutrition</li> <li>• food allergy</li> <li>• food intolerance</li> <li>• healthy eating pyramid</li> </ul>
	<a href="http://www.aihw.gov.au">http://www.aihw.gov.au</a>	<p>The Australian Institute of Health and Welfare website provides information on diet-related disorders:</p> <ul style="list-style-type: none"> <li>• cardiovascular risk factors</li> <li>• high blood pressure</li> <li>• overweight/obesity</li> <li>• diabetes</li> </ul>
<p><b>Option Strand – Contemporary Food Issues: Marketplace</b></p>		
<p>General resources</p>	<p>Video Education Australia, <i>Breakfast is Ready, program 4</i> (video, 23 min), 1993</p>	<p>This video looks at the manufacture of Organic Vita-Brits and at the growing of organic products. The nutritional value of Organic Vita-Brits in terms of a balanced diet is also discussed in the video. Note – this company no longer uses organic wheat.</p>

**Food Technology  
Stage 6 Syllabus Resources**

Content	Resource	Comment
	Video Eduation Australia, <i>What's In A Snack? program 3</i> (video, 21 min), 1993	This video examines the production of Smith's Potato Crisps. The video explores value added snack foods, nutritive value changes and the complex modern technology used.
	Brooker, S, <i>Senior Food Technology 3 Unit Course</i> , McGraw Hill, 1996, ISBN 0 0747 0283 1	This text contains information on organic foods, nutritional claims, the environment, ethics and economic impact of marketplace trends. It includes concept maps, articles, extension, review and HSC style questions.
	Brooker, S, <i>Senior Food Technology – Preliminary Course</i> , McGraw Hill, 1996, ISBN 0 0747 0261 0	
	<a href="http://www.afc.org.au/fsfunc.html/">http://www.afc.org.au/fsfunc.html/</a>	The Australian Food And Grocery Council website provides information on trends in the marketplace including: <ul style="list-style-type: none"> <li>• biotechnology in genetically modified foods</li> <li>• functional foods.</li> </ul>
	<a href="http://www.starch.u-net.com/students/fpdhp.htm">http://www.starch.u-net.com/students/fpdhp.htm</a>	The Food Product Development website has information on the implications of marketplace trends including cradle-to-grave analysis.  The website includes information and links on food processors such as Cadburys and Kelloggs

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	<a href="http://www.zero.com.au/agen">http://www.zero.com.au/agen</a>	This Australian Gene Ethics Network website has information available on <ul style="list-style-type: none"> <li>• genetically engineered foods</li> <li>• ethics</li> <li>• organic</li> <li>• environmental impact</li> <li>• consumer rights</li> <li>• labelling of genetically engineered foods.</li> </ul>
<b>Other websites that may be useful across the syllabus:</b>	<a href="http://www.dpi.qld.gov.au/cft/welcome.html">http://www.dpi.qld.gov.au/cft/welcome.html</a>	The Centre for Food Technology website.
	<a href="http://www.easynet.co.uk/ifst/resource.htm">http://www.easynet.co.uk/ifst/resource.htm</a>	The Institute of Food Science and Technology website (has links to many other sites).
	<a href="http://www.health.gov.au/anzfa">http://www.health.gov.au/anzfa</a>	The Australian and New Zealand Food Authority website.
	<a href="http://www.boardofstudies.nsw.edu.au/">http://www.boardofstudies.nsw.edu.au/</a>	The NSW Board of Studies website.
	<a href="http://hna.ffh.vic.gov.au/phb/hprot/food/fhpp/fodlist.html">http://hna.ffh.vic.gov.au/phb/hprot/food/fhpp/fodlist.html</a>	The Food Storage and Handling website.
	<a href="http://www olen.com/food/">http://www.olen.com/food/</a>	Fast Food Facts – This website provides nutrition information on fast foods.
	<a href="http://www.ausfoodsnews.com.au/flapa">http://www.ausfoodsnews.com.au/flapa</a>	This website contains details of food law and policy in Australia.

**Food Technology  
Stage 6 Syllabus Resources**

<b>Content</b>	<b>Resource</b>	<b>Comment</b>
	<a href="http://www.dfst.csiro.au/">http://www.dfst.csiro.au/</a>	The Division of Food Science Australia website.
	<a href="http://www.foodexplorer.com/product/EVENTS/extred.htm">http://www.foodexplorer.com/product/EVENTS/extred.htm</a>	Food Explorer – Provides details of product development.
	<a href="http://www.starch.u-net.com/students/fpdhp.htm">http://www.starch.u-net.com/students/fpdhp.htm</a>	This webpage contains food product development links.
	<a href="http://www.agribusiness.asn.au/">http://www.agribusiness.asn.au/</a>	The Agribusiness Association of Australia website.