

TAS and VET news Tim Josephs

Year 12 Food Technology

The students have started to prepare for their HSC trials and final HSC examinations with vigour and a positive approach towards their studies. We appreciated Corey McShane, Head of Research and Development of Salad Servers giving up his valuable time to come in and speak about his Industry knowledge.





The students are currently researching the intricacies of Food Product ideas coming into reality and the journey that an idea needs to travel before becoming a reality on our supermarket shelves. Mr McShane gave some great advice on how a product begins from a simple brief given by either his company or a supermarket chain, and then how he looks at the sensory and biological aspects of the product and its shelf life.

After talking the students through the detailed operations of product development, he then gave the class a practical application of creating a soup, using a Bostwix measurement tool to measure the viscosity of their soups.

The students got a great deal of valuable information from this incursion and were very appreciative of the experience. They were able to use the information expressed in both their upcoming Assessment Task along with some valuable notes that will assist them moving forward towards the HSC.



Year 11 Hospitality

The students have made a positive start towards this subject area. They have demonstrated excellent enthusiasm whilst ensuring that they are learning the attributes needed for the Hospitality industry and subject. Attributes such as presentation and punctuality are essential as they ready themselves for the upcoming work placements in this term. The students have also enjoyed the cooking, giving practical experience and understanding of the expectations of industry standards. During this term, they are concentrating on a unit of work called Preparing and Producing Simple Foods, which includes different types of meals that involve ten or less ingredients.







