

# Food Technology Life Skills Years 11-12 Outcomes

Outcomes	Current Instruction	Completes with Assistance	Competent to Complete Alone	Confident to Complete Alone	Generalises into Other Contexts
FTLS1 recognises that a process is used to develop food design solutions					
FTLS2 explores factors that influence the development of food design solutions					
FTLS3 demonstrates awareness that technology can be used for a variety of purposes in a food design process					
FTLS4 demonstrates skills and techniques in the context of a food project					
FTLS5 uses a design process in the production of a food project					
FTLS6 identifies the sensory characteristics and functional properties of a range of food items					
FTLS7 evaluates the suitability of the sensory characteristics and functional properties of food items for a range of applications					

Years 11-12 Life Skills Outcomes | Sourced from <https://curriculum.nsw.edu.au> | Correct as of February 2025.  
Outcomes are subject to change by the NSW Government.

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Outcomes	Current Instruction	Completes with Assistance	Competent to Complete Alone	Confident to Complete Alone	Generalises into Other Contexts
FTLS8 recognises the nutritional value of a variety of foods					
FTLS9 applies knowledge of the nutritional value of foods to meet a range of dietary and lifestyle needs					
FTLS10 recognises the impact of food on health and makes informed food choices					
FTLS11 selects and uses appropriate ingredients, equipment and techniques in producing quality food items					
FTLS12 uses hygienic and safe practices in the selection, handling and storage of food					
FTLS13 demonstrates safe practices in the use of equipment and appliances					
FTLS14 identifies and explores factors that contribute to the quality and role of food in society					

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