

SECONDARY FOOD TECHNOLOGY EDUCATION, MAJOR (0364)

Effective from: Autumn 2025

Western Sydney University Major Code: 0364

Available to students in other Western Sydney University programs?
No

The Secondary Food Technology Education Major will provide students with 60 credit points of Food Technology discipline knowledge and 20 credit points of Food Technology pedagogy and curriculum knowledge. Together with completion of subjects in the Bachelor of Education (Secondary), this Major will enable students to meet requirements to graduate from the Bachelor of Education (Secondary) with the Food Technology teaching area. The Secondary Food Technology Education Major will span the Foundation and Development phases of the Bachelor of Education (Secondary), enabling students to develop strong pedagogical content knowledge, an understanding of evidence-based pedagogies, and skills in using assessment and feedback to guide and enhance student learning.

Location

Campus	Mode	Advice
Hawkesbury Campus	Internal	SecondaryEnquiries@westernsydney.edu.au

Major Structure

- **Please note: Subjects that are part of the majors are subject to availability. Students may need to travel to different campuses to complete some of these subjects.**

Students must successfully complete 80 credit points as follows.

Start-year intake

Course	Title	Credit Points
Year 1		
Autumn session		
AGRI 1011	Introduction to Agriculture	10
Credit Points		10
Spring session		
PROC 1005	Introduction to Food Science and Nutrition	10
Credit Points		10
Year 2		
Autumn session		
PROC 2002	Novel Foods	10
Credit Points		10
Spring session		
NATS 2041	Functionality of Food Ingredients	10
Select one Alternate subject (from the pool of alternate subjects listed below)		10
Credit Points		20
Year 3		
Autumn session		
Select one Alternate subject (from the pool of alternate subjects listed below)		10
Credit Points		10

Spring session

TEAC 3060	Technological & Applied Studies Curriculum 7-10	10
Credit Points		10

Year 4

Autumn session

TEAC 4027	Agriculture & Food Technology Curriculum 11-12	10
Credit Points		10
Total Credit Points		80

Mid-year intake

Course	Title	Credit Points
Year 1		
Spring session		
PROC 1005	Introduction to Food Science and Nutrition	10
Credit Points		10
Autumn session		
AGRI 1011	Introduction to Agriculture	10
Credit Points		10
Year 2		
Spring session		
NATS 2041	Functionality of Food Ingredients	10
Select one Alternate subject (from the pool of alternate subjects listed below)		10
Credit Points		20
Autumn session		
PROC 2002	Novel Foods	10
Credit Points		10
Year 3		
Spring session		
TEAC 3060	Technological & Applied Studies Curriculum 7-10	10
Credit Points		10
Autumn session		
Select one Alternate subject (from the pool of alternate subjects listed below)		10
Credit Points		10
Year 4		
Autumn session		
TEAC 4027	Agriculture & Food Technology Curriculum 11-12	10
Credit Points		10
Total Credit Points		80

Alternate Subjects

Students complete two of the following Level 3 subjects:

Subject	Title	Credit Points
HLTH 3020	Global Nutrition and Food	10
NATS 3020	Food Microbiology and Safety	10
NATS 3038	Quality Assurance and Food Analysis	10
NATS 3048	Food Formulations and Sensory Evaluations	10
PROC 3007	Food Innovation and Processing Technologies	10

Related Programs

Bachelor of Education (Secondary) (1939) (<https://hbook.westernsydney.edu.au/archives/2024-2025/programs/bachelor-education-secondary/>)