Food technology – HSC Syllabus glossary of terms

This HSC Hub resource is a glossary of HSC syllabus terms for the units the Australian food industry, contemporary nutrition issues, food manufacture and food product development.

**Aboriginal and Torres Strait Islander peoples** - Aboriginal Peoples are the first peoples of Australia and are represented by over 250 language groups, each associated with a particular country or territory. Torres Strait Islander Peoples are represented by five major island groups and are associated with island territories to the north of Australia’s Cape York which were annexed by Queensland in 1879.

**Additives** – substances added to food by the manufacturer which are not normally consumed as an alone ingredient. Additives can improve flavour, appearance and nutritional value and extend a product’s shelf life.

**Demographic group** – a subset of a population with similar characteristics such as socio – economic status, age, level of education and ethnicity.

**Emerging foods** – foods developed as a result of new technology such as enhancing food characteristics, food production, food storage and packaging.

**Environmental factors** – conditions created by an environmental event such as weather conditions, temperature, sunlight and soil type which affects food production and organism survival.

**Ethics** – moral principles that governs a persons or ‘groups’ behaviour.

**Fair trade** – equity in international trade. It contributes to the sustainable development by offering better trading conditions to producers and workers in developing countries.

**Food and beverage advertising practices** – techniques and strategies used to promote food and beverages to consumers such as colour, slogans, music or graphics.

**Food allergy** – abnormal reaction by the body to foods. The reaction causes the immune system to produce antibodies that react with the allergen causing symptoms such as anaphylaxis. Most food allergies are caused by peanuts, tree nuts, eggs, sesame seeds, fish, shellfish, soy or wheat.

**Food distribution** – the process of supplying and transporting of food to the consumer.

**Food diversity** – wide ranging food and food products that individuals consume such as culturally diverse foods or foods from various food groups.

**Food handling practices** – practical working practices which promotes food safety.

**Food hygiene** – the practice of cleanliness in relation to food and food manufacturing.

**Food intolerance** – a non-allergic food hypersensitivity to a certain food. A food intolerance is not an immune response, but a chemical reaction that occurs after eating or drinking some foods. A food intolerance can be associated with asthma, chronic fatigue syndrome, irritable bowel syndrome or lactose intolerance, a person’s reaction to lactose (the sugar in milk).

**Food miles** – the distance a food travels from the place it is produced to the point it reaches the consumer.

**Food processes** – transforming raw animal or plant produce into edible food.

**Food products** – processed foods sold to the consumer for consumption.

**Food security** – ensures that people’s dietary needs are met and that they have access to culturally acceptable safe and nutritious food through non – emergency sources.

**Food services** – individuals or organisations whose main function is to provide food or related assistance to the consumer.

**Food systems** – the combined actions of people, processes and infrastructure to produce food.

**Food sustainability** – the processing and trading of food that contributes to the local economy, protects the diversity of animals and plants and avoids damage to natural resources.

**Functional foods** – a food or food component to which an existing ingredient or new ingredient has been added to provide additional benefits, preventing disease or improved health of the consumer.

**Functional properties** – alteration of the physical and chemical characteristics of protein, carbohydrates and lipids in foods when exposed to heat, air, cold or addition of acids or alkalis during processing, preparation, presentation or storage.

**Genetically modified foods** – the use of biotechnology to alter the genes of an animal or plant to improve the characteristics of that animal or plant such as increased yield, nutritional value or insect resistance.

**Globalisation**- the movement of people, money, goods and services due to increased global trade and investment.

**Hazard Analysis And Critical Control Points (HACCP)** – a systematic preventive approach to food safety. It aims to prevent food contamination through the identification of potential hazards and their control points during all stages of food production, storage and transport.

**Innovation** – new foods and technologies that affect the development, production, distribution, marketing and storage of food.

**Local food** – food produced within the closest proximity to the consumer.

**Macronutrients** – nutrients the body requires in relatively large amounts to provide energy for example. The major macronutrients are proteins, carbohydrates and lipids.

**Malnutrition** – the result of an inadequate or unbalanced intake of nutrients.

**Market research** – organised collection and analysis of consumer information such as needs and wants used by companies to guide decisions regarding new food product development, overcoming issues or discovering new opportunities in the marketplace.

**Micronutrients** – nutrients including vitamins and minerals which are required in small quantities to ensure good health.

**Modified atmosphere packaging** (MAP) – a packaging container flushed with carbon dioxide, nitrogen and oxygen with the ratio dependent on the physical and chemical properties of the food. This technique combined with a lowered temperature extends the food’s shelf – life, improving quality, presentation and reduction in the need for artificial preservatives.

**Modified foods** – changing or altering characteristics of an existing food such as reducing salt or sugar, increasing fibre or vitamins and minerals, creating a more nutritious product and enabling companies to extend their product line and cater to a larger consumer market.

**Nutrients** – nutrients provide nourishment essential for the maintenance of life and for growth. There are 6 food nutrients: protein, carbohydrate, lipids (fats and oils), vitamins, minerals and water.

**Person Protective Equipment (PPE)** – equipment used or worn by a person to minimise risk to the person’s health or safety, for example apron, earmuffs, enclosed leather footwear, gloves, hair covering and safety glasses.

**Physical properties** – properties which determine a food size, shape, colour, volume, viscosity and elasticity properties.

**Preservation** – processing food to eliminate or control conditions that cause spoilage such as dehydration, canning, freezing, jam making, pickling or ultra-heat treatment (UHT)

**Primary food processing** – the conversion of raw materials to food commodities such as milling of wheat to produce flour.

**Processing techniques** – the altering of the sensory, physical and chemical properties of food by use of acids, application of heat, cooling, exposure to heated air or manipulation.

**Secondary food processing** – the conversion of ingredients into edible products such as heating cake mix to produce a cake.

**Sensory properties** – the characteristics of food which involve the senses such as appearance, texture, aroma or flavour.

**Staple foods** – a dominant food of a population’s diet. Common staple foods are of cereal origin such as wheat, rice, maize, barley or starchy root vegetables such as potato, yams or cassava.

**Sustainability** – producing, manufacturing and transporting food which maintains an ecological balance to ensure healthy, sufficient food is available for future generations.

**Sustainable food processing and production practices** – practices which ensure a nutritious food supply for current and future generations, with minimal impact to the environment.

**Value adding** – any step in the food production process that improves the product which addresses the needs of the consumer and results in a higher net worth (value). Processed commodities such as wheat added to bread is the result of value adding.

**Waste management** – the controlled disposal of any food substance or food packaging that minimises the impact on the environment or health.

**Work Health and Safety (WHS)** - The identification of risks and the management of those risks in a workplace. WHS is concerned with the safety, health and welfare of people in the workplace. The Work Health and Safety Act 2011 (the WHS Act) provides a framework to protect the health, safety and welfare of all workers at work.