























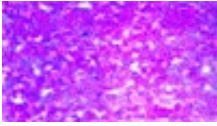























Food Technology






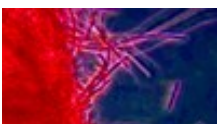




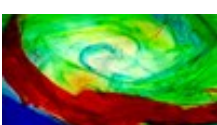

107 videos












	Year	Rating	Duration
 <p>A History of Australian Food Series: Australian Food Story</p> <p>What do magpies, dugongs, goannas, yams, pie floaters, European vegetables and swans have in common? This clip explains, as animated pair Norman and Miranda serve up a timeline of Australian culinary...</p>	2018	E	00:11:14
 <p>All About Bush Foods: Traditional and Commercial Uses</p> <p>Bush foods - or bush tucker - have been consumed for thousands of years in Australia, and it makes us unique in the world when it comes to cuisine. For most of the time humans have been consuming bush...</p>	2009	E	00:27:13
 <p>All About Food Additives</p> <p>Most foods that we purchase for every day consumption and those that we eat a little less often contain additives of various descriptions. In fact humans have been using food additives for thousands o...</p>	2012	E	00:20:02
 <p>All About Meat</p> <p>This program looks at how meat is presented for purchase to the consumer, showing what producers are doing to address dietary and health concerns.</p>	2001	E	00:26:26
 <p>All About Nutrients</p> <p>Our body does not function efficiently without the correct amounts of specific nutrients. Diet related diseases result from excessive quantities of some foods and their associated nutrients. Insuffici...</p>	2009	E	00:24:13
 <p>Allergens and Food Safety</p> <p>This program covers: what allergens are; reactions and responses; rules and regulations; the role of food manufacturers in food safety; and the role of retailers and workers in food safety.</p>	2005	E	00:29:53
 <p>Amazing Eggs</p> <p>Eggs are one of the most versatile ingredients we have. Whether it's a delicious sweet cake, a savoury omelette, or just a perfectly poached egg, there is almost no limit to the beautiful foods you ca...</p>	2012	E	00:21:34
 <p>Basic Techniques Series: Creative Cakes Series</p> <p>The first in a two-part series, this practical guide looks at many basic techniques used in cake decorating.</p>	2005	E	00:29:12
 <p>Batch and Continuous Processes: Food Manufacturing Case Studies</p> <p>Using the case studies of Brunetti's cafe in Melbourne, Australia and the milk company Pura, this programme show us the difference between batch processing and continuous processing.</p>	2005	E	00:22:20
 <p>Behind the Scenes Series: Catering Skills Series</p> <p>This program focuses on the preparation of meals and their presentation. We first look at the range of knives used by chefs. Presentation and garnishes come next, including julienne vegetables, deep fr...</p>	2005	E	00:24:45













	<p>Beyond the Basics Series: Creative Cakes Series</p> <p>This programme looks at more advanced techniques used in cake decorating, including doing transfers, coloured piping and collars and three different techniques for creating icing roses.</p>	2006	E	00:30:33
	<p>Bringing It to the Boil: Basic Moist Cooking Methods and Food Storage</p> <p>This instructive programme explains the "moist heat" cooking methods such as boiling, blanching, poaching, steaming, stewing and braising, as well as microwave cooking.</p>	2004	E	00:26:56
	<p>Buying and Storing Food Safely with Helen Highwaters Series: Statistically Speaking</p> <p>This program outlines Food Safety, covering topics such as: Best buying practices, Safe transportation, and Safe refrigeration and storage methods.</p>	2000	E	00:33:11
	<p>Chemistry of Cooking: What Happens Inside a Sponge Cake?</p> <p>It is useful to understand what actually happens to food when it is prepared and cooked. This film examines the physical and chemical changes that take place. Set in a commercial kitchen, a simple egg...</p>	2000	E	00:18:27
	<p>Chicken: From Eggs to Takeaway</p> <p>Traces the production of chicken meat, from newly hatched eggs to the processed meat we buy from supermarkets and takeaway shops. Featuring a detailed description of processing techniques, food handli...</p>	2004	E	00:24:22
	<p>Cleaning and Sanitation in the Food Industry</p> <p>Cleanliness and good hygiene in the food industry is of utmost importance. It is essential that areas in which food is prepared, served or manufactured are kept clean at all times. Poor hygiene standa...</p>	2009	E	00:24:00
	<p>Computers in Food Technology</p> <p>Technological developments have had a major impact on the food industry. This programme examines some of the key changes: - Market Research: how consumer trends are analysed using barcoding and loyalt...</p>	2001	E	00:22:06
	<p>Cookies, Bars and Cakes Series: Baking Fundamentals</p> <p>This programme will teach students the essential skills necessary to make delicious baked goods, looking specifically at: rolled sugar cookies, oatmeal, walnut and dried cranberry drop cookies, rice k...</p>	2012	E	00:38:37
	<p>Cooking Techniques Series: 21st Century Food Series</p> <p>Do you know how to chop, dice and grate? How do you enhance the flavour of a dish simply by steaming, frying or grilling, and which method is best? What is rubbing in, creaming, melting in and whiskin...</p>	2009	E	00:31:20
	<p>Cultural Influences on Australian Foods</p> <p>Australian food is an eclectic blend of many different cultures. This program explores the origins of many popular Australian foods and what it is that makes them Australian. Beginning with the Britis...</p>	2009	E	00:20:30
	<p>Designing and Preparing a Meal</p> <p>The programme guides students through the process of selecting nutritious ingredients and adapting simple recipes to prepare a healthy and delicious lunch or main meal for themselves, or perhaps even...</p>	2006	E	00:20:04
	<p>Designing Menus for Healthy Diets</p> <p>This programme looks at the function of food and the nutrients that we require to maintain an adequate balanced diet. We find out how our nutritional requirements vary at different stages of the lifes...</p>	2009	E	00:23:01

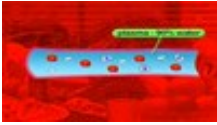
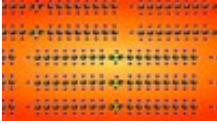










	<p>Developments in the Food Industry: Science, Technology and the Environment Series: Science, Technology and the Environment</p> <p>This programme explores the impact of technology on food production and development of new and emerging foods. The content covers the changes in food products available and innovation in product devel...</p>	2007	E	00:28:59
	<p>Dietary Supplements: Health or Hype? Series: Health or Hype?</p> <p>Take a walk down the aisle of any supermarket or chemist these days and you are bound to be confronted by shelves full of nutrient supplements, ranging from vitamin A to zinc. But are they worth the p...</p>	2011	E	00:15:55
	<p>Dying For a Meal: All About Food Poisoning Series: Taking Care of Baby</p> <p>This program introduces the different forms of bacteria that cause food poisoning, and clearly explains the conditions in which they become a threat to health.</p>	1998	E	00:21:43
	<p>Eating Off a Sunburnt Land</p> <p>This programme looks at current developments in the cultivation and marketing of Australian native food plants.</p>	2002	PG	00:24:01
	<p>Farm to Fork: Primary and Secondary Processing</p> <p>How does food get from the farm to our table? In this program we trace the route cereals, fruits, vegetables and dairy products take to get from the point of origin to the consumer. We also explore why...</p>	2014	E	00:21:08
	<p>Flour, Bread and Baking</p> <p>Tailored for Design and Technology and Food Technology courses, this program traces bread production from field to finished product. The program includes flour milling, bread production and multicultu...</p>	1995	E	00:25:10
	<p>Food Allergies</p> <p>Food allergies are a hidden, potentially lethal condition that can turn a healthy snack into a deadly dose. So how do we navigate these dangerous waters? A little knowledge can prevent some big proble...</p>	2012	E	00:25:55
	<p>Food Allergies and Intolerances</p> <p>What is the difference between food allergy and food intolerance? This Australian-made, curriculum fit programme answers this question and more using engaging dramatised scenarios and expert commentar...</p>	2010	E	00:17:48
	<p>Food Packaging and The Environment</p> <p>This program examines the functions of food packaging, the role of recycling, the concept of product life cycle, alternatives to disposable food packaging.</p>	2000	E	00:26:44
	<p>Food Planning for Special Occasions</p> <p>From creation to execution and everything in between, planning and catering for any special occasion involves a number of ingredients. This fast-paced, entertaining program takes viewers behind the sc...</p>	2012	E	00:20:28
	<p>Food Poisoning: Prevention is Better Than Cure</p> <p>So what is food poisoning? Another name is food borne illness. This illness generally results from consuming food or drink contaminated with pathogenic bacteria, viruses or toxins. It often produces s...</p>	2008	E	00:24:35
	<p>Food Preservation Techniques</p> <p>Food preservatives are commonly used in many foods we purchase and consume daily. While some food preservation techniques have been practiced for millennia, such as salting, drying and smoking, others...</p>	2012	E	00:20:05













	<p>Food Safety and Hygiene</p> <p>Disease causing bacteria found on the human body and in unhygienic food preparation areas can be easily transmitted to those who consume the food. That's why food safety and hygiene is paramount in th...</p>	2014	E	00:28:02
	<p>Food Testing: Working with Yeast</p> <p>Food testing is a key part of most food technology courses. In this concise program, with the aid of teachers and students at one of Melbourne's leading secondary colleges, we look at yeast its biolog...</p>	1998	E	00:13:43
	<p>Foods for Special Needs</p> <p>Food for Special Needs examines food allergies and intolerances, dietary-related diseases and disorders. Cultural and religious beliefs that determine diet are also considered.</p>	2005	E	00:28:09
	<p>Foods for Special Occasions</p> <p>In this program we examine some of the world's major social, cultural and religious occasions and the foods that are central to them.</p>	2005	E	00:23:09
	<p>Fruit and Vegetables: Selection and Preparation</p> <p>Fruit and vegetables, while often seen as accompaniments or side-dishes, are very versatile and flavoursome for the knowledgeable chef. This appealing, practical programme is led by an experienced ind...</p>	2013	E	00:15:25
	<p>Functional Foods: A Case Study of Modified Eggs</p> <p>This video tells the story of the NewStart egg, developed by Professor Farrell of the University of New England.</p>	2000	E	00:25:11
	<p>Functional Properties of Food</p> <p>This programme explores the physical, chemical and sensory functions of many different food products and discusses the importance of these functions.</p>	2007	E	00:26:33
	<p>Global Cuisine: Indian Series: Global Cuisine</p> <p>The colour, richness and diversity of Indian cuisine is celebrated in this vibrant programme. This documentary style production investigates regional differences within the country, traditional and mo...</p>	2012	E	00:10:37
	<p>Global Cuisine: Japanese Series: Global Cuisine</p> <p>The colour, richness and diversity of Japanese cuisine is celebrated in this vibrant programme. This documentary style production investigates regional differences within the country, traditional and...</p>	2012	E	00:10:52
	<p>Gluten-Free Foods</p> <p>This programme examines gluten and the challenge of producing and marketing gluten-free products.</p>	2000	E	00:20:29
	<p>Going Organic: The How and Why of Organic Foods</p> <p>Looks at the organic food industry in Australia: the growing popularity of organic foods, the environmental and health benefits, supplying niche markets, certifying bodies and the process of product d...</p>	2000	E	00:15:38
	<p>Good Enough to Eat: Food Presentation and Service</p> <p>If food looks good, we are more likely to find out if it tastes good. The way food is styled and presented plays an important part in our perception of the overall appeal of a meal - whether at home o...</p>	2010	E	00:20:01

	Grain and Flour This fascinating program follows grain from harvest to the retailers' shelves.	1991	E	00:32:52
	Great Food Innovations: New Apple Products Two apple growers use innovative product development and marketing to turn their sub-standard apples into unique products.	2001	E	00:24:13
	HACCP in Action: Food Safety Case Studies This programme analyses and explains HACCP, which identifies specific hazards and measures for their control, ensuring food safety.	2005	E	00:28:26
	Improving Our Act: The Food Standards Code for Aus and NZ This program looks at the reasons why the new Food Standards Code was introduced, the fundamentals of the new system, what food manufacturers need to do to comply, benefits for consumers and some rema...	2001	E	00:30:31
	In Focus: Environmental Issues in Food Production Technological advances have led to an increase in food productivity and quality in recent years. In this program we consider environmental issues in food production and question the true cost of these...	2003	E	00:29:56
	In Focus: Milk Series: Commodities Series In this programme we examine the many facets of milk as a food commodity.	2004	E	00:28:48
	In Focus: Rice Series: Commodities Series This programme delivers detailed investigations into rice, one of the major food commodities of the modern world.	2003	E	00:29:42
	In the Kitchen: Utensils, Tools and Equipment Whether you're a culinary novice or a master chef, the rules and tools of the kitchen are the same for everybody. There are hundreds of different appliances and utensils you can use to create a meal,...	2009	E	00:21:31
	Influences on Food Choice The program begins by reviewing the historical development of food patterns, then looks briefly at the composition of the diet today, and examines 13 influences on food choice.	1995	E	00:44:48
	Inside Story: Food Packaging Inside Story's news desk takes viewers into the colourful world of food packaging.	2003	E	00:29:26
	Introducing Food Additives This program describes the range of additives used to enhance flavours, textures & colouration and considers nutritional aspects, food regulations & labelling.	1997	E	00:15:02
	Investigating Food Preservation This program uses graphics and expertly-shot footage to illustrate leading food preservation methods.	2001	E	00:32:08

	It's a Blast! Chilling and Freezing in Food Production	2001	E	00:24:28
	This programme looks at cutting edge technologies used to blast chill and blast freeze fresh and cooked food and its regeneration in a controlled cooking climate oven. A variety of foods ranging from...			
	Johnny Junkfood in the 21st Century	2006	E	00:27:47
	This programme updates the popular animated Johnny Junkfood to the year 2006. We follow Johnny and his family through their humorous daily adventures and learn along the way about good food choices an...			
	Kitchen and Food Safety Series: Meals in Minutes	2008	E	00:18:51
	Keep yourself safe in the kitchen! Learn the difference between safe and dangerous safety practices in the kitchen as "DO Stevie" and "DON'T Stevie" prepare food simultaneously. An engaging SILENT, sp...			
	Kitchen Fundamentals	2010	E	00:44:23
	What is the difference between mincing and dicing? How do you whip an ingredient? Chef Dave Christopherson demonstrates a variety of food preparation techniques. The first segment covers the fundament...			
	Kitchen Hazards and Food Safety	2015	E	00:19:24
	A commercial kitchen can be a fun and highly rewarding place to work, but also one full of potential hazards and dangers. This video is filmed inside the industrial kitchen at Bendigo Health in regiona...			
	Kitchen Tools and Utensils Series: In the Kitchen Series	2010	E	00:22:30
	Spatula, spoon, whisk, rolling pin - there are so many utensils in the kitchen! These utensils are what make cooking and baking possible. But with so many options, how do you know which cup or spoon i...			
	Knife Skills	2014	E	00:27:28
	Join Chef Marshall O'Brien to learn basic knife cuts and essential knife skills to gain confidence in the kitchen. Chef Marshall explains how to stay safe, identifies common types of knives, and demon...			
	Leading the Pack: Innovations in Food Packaging Series: Nutrition for Life Series	2001	E	00:28:25
	The programme looks at 10 innovative food packaging products including biodegradable plastic bags, packaging industry award winners, plastic bags that 'breathe' like paper and future packaging techniq...			
	Manual Handling in the Food Industry	2006	E	00:28:09
	This programme combines interviews with OH&S practitioners and footage of applied manual handling including hazard identification, risk assessment and risk control.			
	Mass Production of Food	1998	E	01:00:13
	Food is processed to preserve it and to make it more convenient for customers and wholesalers alike, while quite often mass production can also lower the cost to the consumer. We look at the processin...			
	Meat Processing	1995	E	00:19:36
	This program gives an overview of the manufacture of meat smallgoods, such as ham, bacon, frankfurts, sausages and meat patties. It includes a description of the food preservation processes, hygiene a...			

	Meat: Cooking Techniques	2013		00:16:52
	Food enthusiasts around the world have long viewed meat, in all its varieties, as the pinnacle of cooking. But a lot of skill and knowledge is needed to deliver fantastic meat dishes. In this engaging...			
	Meat: Selection and Preparation	2013	E	00:20:33
	Food enthusiasts around the world have long viewed meat, in all its varieties, as the pinnacle of cooking. But a lot of skill and knowledge is needed to deliver fantastic meat dishes. This step-by-ste...			
	Menu Planning: Toddlers, Pregnancy, the Elderly	2011	E	00:19:51
	This informative programme explains the nutrients our bodies require for optimum health and how these requirements change throughout our lives. It reviews the stages of our life cycle, the basic nutri...			
	Modern Australian Cuisine Series: Australian Food Story	2018	E	00:10:27
	What a feast! Australians eat a huge diversity of food. Join animated friends Norman and Miranda as they tempt us with tasty morsels about the many influences on modern Australian cuisine – geography...			
	Muffins, Biscuits and Pancakes Series: Baking Fundamentals	2012	E	00:30:36
	Discover just how easy and fun baking can be. Join Chef Dave Christopherson in the kitchen as he demonstrates and explains how to make a variety of biscuits and quick breads. Step-by-step instructions...			
	Multicultural Foods	1993	E	00:40:37
	This programme examines five popular foods found in most Australian cities: Chinese, Greek, Italian, French and Indian. At selected restaurants in two cities, we see how several traditional main cours...			
	Multicultural Foods 2	1995	E	00:36:34
	This programme looks at German, Lebanese, Japanese, Indonesian, and Thai food.			
	New Australian Food Technology: Our Dairy Industry	2000	E	00:21:38
	This program studies the processes used to produce high-quality milk. We see how raw milk is pasteurised and transformed into a variety of dairy products.			
	New Food Trends: A Case Study in Product Development	2006	E	00:27:12
	In this programme we explore current trends in food and what influences the development of new food products. We meet food industry experts who discuss these current trends - with particular focus on...			
	New Foods at The Market	2000	E	00:21:00
	The program looks at new food, including varieties of fruit and vegetables, delicatessen items and cuts of meat that have appeared in Australian shops in recent times.			
	New Foods: Changes and Advances in Technology	2009	E	00:28:51
	The choice of foods available to consumers has never been greater with constant development of new and different foods and food products. But what are new foods and why are they developed? Advances in...			
	No Accounting for Taste: Why We Eat What We Eat	2011	E	00:18:08
	This programme investigates the factors that play significant roles in determining the foods we love and those we just can't stomach! With help from nutritionist Ros Ryan, and the experiences and opin...			

	Nutrients: Their Interactions	2002	E	00:22:21
	Carbohydrates, fats, proteins, vitamins, minerals and water; these are the basic nutrients our bodies use everyday to keep us healthy. Individually, they are vital for many cellular and physical funct...			
	Omegacare: The Development & Marketing of a Functional Food	2000	E	00:18:41
	Ever wondered why there are so many margarine and spreads on the supermarket shelves? What are the differences, especially for one's health? This programme is a case study of Melrose, a small health f...			
	Preparing and Processing Foods	2008	E	00:23:31
	Most of the foods we buy are processed in some way, even if only cleaned and sorted, e.g. fresh apples. This is necessary in modern food production supply. Some processing methods used to preserve foo...			
	Preparing Sandwiches, Appetisers and Salads	2009	E	00:25:02
	Having the skills and knowledge required to prepare and present appetisers, sandwiches and salads is crucial to successful operation of any commercial kitchen or catering business. This program takes...			
	Quality Control in Food Technology	2008	E	00:24:55
	When customers purchase mass produced food products they expect consistency in taste, texture, appearance and smell. Food companies spend large amount of money ensuring that all factors of quality con...			
	Reading Food Labels	2001	E	00:41:18
	From 2003, regulations drawn up by Australia New Zealand Food Authority (ANZFA) governing food labels came into force. This program looks at the improvements to current labels.			
	Safety in Food Handling	2003	E	00:25:24
	This programme looks at practical steps to keep food safe from contaminants which often cause serious illness.			
	Safety in the Commercial Kitchen	2008	E	00:26:33
	Commercial kitchens must adhere to strict workplace health and safety procedures to prevent harm, illness and accidents occurring to both staff and clientele. This programme outlines the basic workpla...			
	Safety in the Domestic Kitchen	2016	PG	00:14:23
	This update of our classic programme offers a light-hearted look at the potential hazards of the humble, domestic kitchen. Students will enjoy the dramatic scenes that illustrate the possibly dire con...			
	Sensory Analysis and Testing Techniques	2011	E	00:17:00
	Filmed within a school in Kent and with input from a senior examiner this film shows how to select and use appropriate sensory analysis techniques during various stages of the design process. It shows...			
	Serving Up a Healthy Education: Canteen Case Studies	2005	E	00:29:12
	This program explores some of the issues facing school canteens today, including health and nutrition, food selection in canteens and influences on food choices			
	The Changing World of Food Packaging	2010	E	00:20:32
	Visy Packaging and Recycling and Vision Pack - in our quest to understand the ins and outs of food packaging. We begin by explaining why food is packaged and outlining the advantages and disadvantages...			

	The Cooking Process: How Food Changes	2010	E	00:24:12
	Food is a vital component of life for every human being. People from every country of the globe use different combinations of herbs, spices and cookery methods to produce delicious food. This programm...			
	The Design Process: From Concept to Customer	2007	E	00:28:13
	This programme takes the viewer through the production of a food product step by step, using the components of the design process.			
	The Knives are Out: Using Kitchen Knives Correctly	2002	E	00:28:48
	This information-rich programme provides an overview of the use of knives in a commercial kitchen. It covers the characteristics of good quality knives; techniques for sharpening knives; different typ...			
	The Saladfresh Story	1998	E	00:26:13
	This program examines the new world of "Meal Replacement", to see how "real live" vegetables are turned into a ready-to-eat salad from a plastic bag.			
	The World on Your Plate Mate: Multicultural Influences on the Australian Diet	2007	E	00:27:33
	This program will take students on a cultural voyage around the world. The program explores cultures ranging from African to Middle Eastern. It looks at a range of ingredients and food from different...			
	To Eat or Not to Eat: The GM Food Debate	2003	E	00:20:14
	This programme examines some of the arguments for and against GM crops, looks at some examples of GM technology in action, and examines some of the claimed benefits of using GM technology and what it...			
	Trends in the Australian Diet	2002	E	00:28:30
	The program examines our pre-historic diet, the effects of agriculture, the Industrial revolution, immigrant influences and the impact of convenience foods.			
	Turning Up the Heat! Basic Dry Cooking Methods	2004	E	00:28:11
	This programme demonstrates dry heat cooking methods including: baking, roasting, grilling, dry frying, shallow frying, stir frying and deep frying. Safety issues are also considered.			
	Understanding FSANZ	2009	E	00:24:55
	Imagine a world with no food regulations that protected the public from harmful foods and ingredients - products high in harmful chemicals; no use by dates; inadequate packaging - it would be catastro...			
	Using Bush Foods	1998	E	00:30:04
	In this program, we visit Robins Foods and see the foods being grown and packed. We examine the variety of foods, the nutrient content, the work involved, methods of cooking, the markets, and the futu...			
	Using Microbes in Food	2009	E	00:34:30
	Microbes are important to us in everyday life for lots of reasons. One of the main areas in which we benefit from their existence and behaviour is in food. Foods such as vinegar, olives, yoghurt and p...			
	Vegetable: Cooking Techniques	2013	E	00:16:32
	Vegetables, while often seen as accompaniments or side-dishes, are very versatile and flavoursome for the knowledgeable chef. This appealing, practical program is led by an experienced industry chef,...			



Vegetables: From Field to Freezer to Fork

2004 E 00:21:51

This programme examines the ways in which green peas are grown, harvested and prepared for their inclusion into frozen stir fry meals. Topics include: primary and secondary processing techniques, hygi...



What's In It For Me? All About Food Labelling

2008 E 00:26:59

This program takes a comprehensive look at the food labelling laws that apply to both Australia and New Zealand. The program discusses the role of Food Standards Australia New Zealand (FSANZ) and the...