



9FTE
FOOD TECHNOLOGY

Food Fusion Mixing Cultures on a Plate



OUTCOMES

- ❑ FT5-1: Explains how food influences and is influenced by cultures, lifestyles, and environments.
- ❑ FT5-2: Examines the relationship between food, technology, and society.
- ❑ FT5-7: Investigates the sensory characteristics and functional properties of food.
- ❑ FT5-8: Selects and uses appropriate techniques and equipment for food preparation.
- ❑ FT5-12: Applies hygiene and safe working practices.

ASSESSMENT LINK

You have been employed by Gourmet Traveller magazine to create an engaging and informative EBook for them on a country of your choosing.

Your task is to design and create an EBook **magazine article** based on your research of a cultural group.

The cultural group includes people who have immigrated to Australia and have had a strong influence on the food patterns of Australia. You may like to choose from:

Spain

China

Kenya

Italy

Germany

India

France

Brazil

Mexico

Croatia

Portugal

Russia

Korea

Macedonia

Thailand

Greece

ASSESSMENT LINK

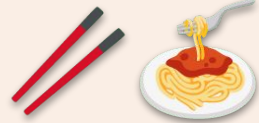
IMMIGRATION

1. Name the country you are reporting on
2. Outline the reasons why this migrant group come has come to Australia
3. Identify what time the migration occurred

* Include images of country's flag & map.



MIGRATION & FOOD IN AUSTRALIA



How Migration Shaped What We Eat

Australia is one of the most multicultural countries in the world and our food reflects it! 🇦🇺

- Post-WWII Migration: Europeans brought pasta, salami, cheese, olives, and coffee ☕
- Vietnamese & Southeast Asian Migration (1970s): Pho, rice paper rolls, stir-fries, fresh herbs 🌿
- Middle Eastern Communities: Kebabs, falafel, hummus, spices 🌶️
- Recent Global Trends: Korean BBQ, Japanese ramen, African stews, Mexican tacos 🌮

💬 Fun Fact: There are over 200 nationalities living in Australia today!

WHAT IS FOOD FUSION?



Fusion cuisine is when two or more different cultural food traditions come together to create a new dish.

🧠 Examples:
Sushi Burritos

COUNTRY 1: Japan 🇯🇵

COUNTRY 2: Mexico 🇲🇽



Pork Sausage Banh Mi

COUNTRY 1: Vietnam 🇻🇳 (Banh Mi, Pickled carrots, coriander, dipping sauce)

COUNTRY 2: France 🇫🇷 (Baguette, Charcuterie, mayonnaise)

WATCH VIDEO:: FOOD FUSION IN MELBOURNE

https://www.youtube.com/watch?v=LO5_618ekbl

Identify the cultural origins of the ingredients used in the Fusion Dish



Rasmalai Tiramisu



Wonton Tacos



Ramen Burger

FOOD AND INDIVIDUALS



<https://www.youtube.com/watch?v=bkuZLTa31HY> AUSTRALIAN FOOD PALATE

FOOD 
IS A  **UNIVERSAL**
LANGUAGE:
IT BRINGS THE WORLD TOGETHER

-  We celebrate with food
-  We comfort with food
-  Food tells stories of who we are and where we come from
-  We build friendships over meals

SOCIAL IMPACT

Building Community

Sharing meals from different cultures helps people connect, communicate, and celebrate together.

Promoting Inclusion

Diverse cuisines in schools, cafes, and homes reflect respect for different backgrounds and traditions.

Challenging Stereotypes

Learning about culture through food can break down prejudices and encourage open-mindedness.

Celebrating Identity

Food allows migrants and First Nations people to express and preserve their culture proudly.



ECONOMIC BENEFITS

More Flavour Variety!

We get to experience new and exciting tastes from around the world.

Creativity in the Kitchen

Chefs and home cooks can invent dishes that reflect multiple cultural influences.

Cultural Appreciation & Respect

Sharing food helps us understand and value different traditions and stories, allowing for new experiences and businesses.

Brings Communities Together

Multicultural food festivals, markets, and restaurants unite people through shared meals.

Expands the Food Industry & Economy

Diverse cuisines open opportunities for new businesses, restaurants, and jobs in Australia!



ACTIVITY: FOOD FUSION

LINK TIKTOK 'Chefinwithzach':

<https://www.tiktok.com/@cheffinwithzach/video/7319198551823732010?lang=en>

COUNTRY 1	COUNTRY 2	FUSION DISH
Example 1: Greece	Mexico	Greek Quesadillas: Feta, spinach, mozzarella, sun dried tomatoes, olives

Fusion Dish Challenge! 🍳👨🍳

Instructions:

Design a fusion dish that could represent multicultural Australia using ingredients or techniques from at least 2 different cultures.


Your Dish Must Include:


- A creative name 🍴🍽️
- At least 2 cultural influences (e.g., Thai + Italian)
- A short origin story of your idea 🌍
- A sketch or moodboard of your dish (different pictures from internet) 🎨
- A mini recipe card (title, ingredients, method, time, serve size)

NOTE: MUST BE DIFFERENT TO YOUR DISH IN YOUR ASSESSMENT TASK

FUSION DISH TEMPLATE:

Create Your Own Multicultural Masterpiece!

 Dish Name:

 **Cultural Influences:**

Which two (or more) cultures are you combining?

- ♦ Culture 1: _____
- ♦ Culture 2: _____
- ♦ Bonus (if any): _____

 **Dish Description:**

Briefly describe what your dish is, and how it combines elements from the chosen cultures.

 **Origin Story:**

Why did you choose these cultures or flavours?

FUSION DISH MOOD BOARD:



RECIPE CARD



Serves: _____

Prep Time: _____

Cook Time: _____

 Ingredients:

•

•

•

 Method (Step-by-Step):

1.

2.

3.

4.

(Insert image of Dish if applicable)