Course Description

This is an interactive course with the opportunity for students to develop food preparation, sewing and cooking skills. This course is hands on, but also has a theoretical component and allows students to develop confidence and skills in working with a variety of food products and materials. Students will complete one term of cooking and one term of sewing.

Technology Process

Students apply a technology process to create or modify products to meet human needs and requirements.

- Investigating - Students investigate issues, needs and opportunities.
- Designing - Students devise and generate ideas and prepare production proposals.
- Producing - Students produce solutions and manage production processes
- Evaluating - Students evaluate intentions, plans and actions

Materials

Students select and use materials that are appropriate to achieving solutions to technological challenges.

- Nature - Students understand that the properties of materials are considered when making selections to meet design, production and service requirements.
- Techniques - Students select and safely use equipment and techniques appropriate to both material and design requirements to achieve specified standards of accuracy and presentation.

Course Outline

<table>
<thead>
<tr>
<th>Week</th>
<th>Content</th>
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</thead>
</table>
| 1    | Introduction to Unit.  
      | Assessment Policy and Procedures  
      | Safety / Hygiene  
      | Basic Cutting  
      | Oven Use and Safety  
      | Washing Up procedure |
| 2    | Equipment  
      | Recipe Overviews  
      | Measurement  
      | Safety/Hygiene Poster |
| 3    | Food Pyramid |
Australian Guide to Healthy Eating
Recipe analysis to fit ADG/Food Pyramid

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4. Begin Muffin Task
5. Working on Muffin Task
6. Working on Muffin Task
7. Infection Control
8. Importance of Breakfast
9. Healthy Eating
10. Food advertising
11. Safety
12. Patterns
13. Working with Textiles Research Task
14. Measuring
15. Cutting
16. Ironing
17. Hand Sewing
18. Working on Practical Work
19. Footy Cushion Evaluation
20. Working on Practical Work

This course outline may be subject to change, any changes will be communicated to students.

**Assessment Outline**

<table>
<thead>
<tr>
<th>Type of Assessment</th>
<th>Due Date</th>
<th>Outcome</th>
<th>Max Score</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Practicals x 4</td>
<td>Week 3, 5, 6, 10</td>
<td>Materials</td>
<td>40 (10 each)</td>
<td>20%</td>
</tr>
<tr>
<td>Working with Textiles Research Task</td>
<td>Week 13</td>
<td>Materials</td>
<td>38</td>
<td>10%</td>
</tr>
<tr>
<td>Sewing Practical x 2</td>
<td>Week 15, 18, 20</td>
<td>Materials</td>
<td>20 (10 each)</td>
<td>20%</td>
</tr>
<tr>
<td>Muffin Snack Design Brief</td>
<td>Week 8</td>
<td>Technology Process</td>
<td>75</td>
<td>50%</td>
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<tr>
<td>Total</td>
<td></td>
<td></td>
<td></td>
<td>100%</td>
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The above weightings are intended to show the importance of each task. The allocation of a grade at the end of a semester is determined based on grade related descriptors issued by School Curriculum and Standards Authority.