



Newton Moore Senior High School
Design and Technology
Year 7 Home Economics
Semester 1 or 2
2016



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

Week	Content
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
4	Begin Muffin Task
5	Working on Muffin Task Food Order Due for Muffin
6	Working on Muffin Task
7	Infection Control Evaluation of Muffins/Task
8	Importance of Breakfast Design your own Breakfast Meals
9	Healthy Eating Different types of Allergies or food preferences (vegetarian) Design a 'special diet' meal
10	Food advertising Design your own advert for your muffin
11	Safety Machine Skills Threading the machine Begin Research Task
12 -14	Patterns Measuring Cutting Ironing Hand Sewing
15-17	Working on Practical Work Footy Cushion Evaluation
18-20	Working on Practical work Pencil case evaluation

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

Assessment Outline

Type of Assessment	Due Date	Outcome	Max Score	Weighting
Food Practicals x 4	Week 3, 5, 6, 10	Materials	40 (10 each)	20%
Working with Textiles Research Task	Week 13	Materials	38	10%
Sewing Practical x 2	Week 15, 18, 20	Materials	20 (10 each)	20%
Muffin Snack Design Brief	Week 8	Technology Process	75	50%
Total				100%

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.