



Newton Moore Senior High School
Humanities & Social Sciences
Year 9 Food
Semester 1
2016



Course Description

Students will develop their food production skills by completing a semester of practical and theoretical work involving a variety of food topics. Students will be introduced to international cuisine, food packaging and labelling, adolescent food choices and catering and sharing of food. Emphasis in this course is placed on both individual and working within small groups to produce a range of foods. Students will also complete tasks within strict time constraints, which are both requirements for future work in the food industry.

Technology Process

Students apply a technology process to create or modify products, processes, systems, services or environments to meet human needs and realise opportunities.

- Investigating – Students investigate issues, values, 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 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 - Semester One

Week	Content
1	Introduction to Unit. Assessment Policy and Procedures Safety / Hygiene/ADG pamphlet
2/3	Healthy diets cont. Measuring: Using scales etc. Written test Menu courses and modified menu H/O on Hors'doeuvres and menu What is a menu?
4/5	Garnish Video – How to Garnish Foods. Students to bring in magazines. Accompaniments to soups and etiquette when eating soup. Types of soups Information sheets and H/O Soups Garnishing Task

6/7	Work on Dessert Task – food order due next week. – food order due today Make a sample written menu to go with the dessert
8	Notes on Main Course Do you Know Your Fish?
9	Complete Task 2 Dessert Assessment Written Dessert Task 2 Due
10	Types of Coffee and beverages Handout and discuss Task 3 – Picnic. Foods suitable for a picnic/party. Brainstorm ideas – select two projects for this term,
11/12	The Fine Art of Etiquette Table Setting Task 3 Picnic Costing of picnic food items Foods Suitable for Party/Picnic
13	Design Task 3. Food Orders due in for week 3 Finalise all planning for picnic. Organise all materials for picnic. Complete PMI on recipe and add to design tasks.
14	Food Orders Complete PMI on recipe and add to design tasks. Devising eg Workflow planning. Food Orders for Design Task 3.
16	Practical: Preparation for picnic
17/18	PMI – SWOT analysis / Evaluation Submit Picnic Task Complete evaluation Make sure task book is up to date – Hand in Vegetarian diets: Good or bad?
19/20	Over and under nutrition. Conditions and diseases associated with under and over eating. Library task

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

Assessment Outline – Semester One

Assessment	Due Date	Outcome	Max Score	Weighting
Food Practicals x 4	Week 2, 9, 11, 14	Technology Process Materials	40	40%
In Class Test: Measuring Different Materials	Week 2	Materials	25	5%
Garnishing Task	Week 7	Materials	20	5%
Dessert Task Design Brief	Week 9	Technology Process	62	20%
Picnic Task Design Brief	Week 17	Technology Process	40	30%
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.

Course Outline – Semester Two

Week	Content
1	Introduction to Unit. Assessment Policy and Procedures Safety / Hygiene Review Terminology of cooking methods The World: Mapping Exercise
2	Australia: Influences on our cuisine Aboriginal Culture
3	British Traditions: Influences from past years
4	Our Closest neighbours: Indonesia. Cooking methods and utensils
5	Library research: Herbs and Spices
6	Library Task cont. Herbs and Spices
7	Cheese tasting: Cheese around the world
8	India: Creating an atmosphere
9	Africa: Peanuts to Bobotie
10	North America: The rise of takeaway foods and it impact on a nation
11	Rice Around the World Introduction to the design brief
12	Investigation of rice and rice origins
13	Devising: Selection of recipes for rice task Pamphlet information
14	Complete food orders, time plans and costing's Complete pamphlet for class distribution

15	Written assessment and class presentation (5 mins per group) Distribution of pamphlets Design Brief written due in
16	Food issues: Impact of climate change in Australia (Planet to Plate)
17	Food insecurity in Australia: What is it and who does it affect? https://aifs.gov.au/cfca/publications/food-insecurity-australia-what-it-who-experiences-it
18	The World poverty concern and the UN challenges http://www.public.iastate.edu/~cfford/342WFI.htm
19	Religion and Food
20	Unit evaluation and written work completed

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Assessment Outline - Semester Two

Type of assessment	Due date	Outcomes	Max score	Weighting
Food Practicals (5 X 10 marks)	Week 19	Technology process	50	50%
In class test: Vocabulary	Week 3	Materials	10	10%
Library Task: Herbs and Spices	Week 7	Materials	10	10%
Rice Design Brief Investigating 10% Devise 5% Produce 10% Evaluate 5%	Week 15	Technology process	30	30%
Total				100%

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