



WAGIN DISTRICT HIGH SCHOOL

SEMESTER 2, 2025 OUTLINE

Yr. 7 Food and Nutrition

COURSE OUTLINE

Year 7 students explain how people consider factors that impact on design decisions and the technologies used to design and produce products, services and environments for sustainable living. They explain the contribution of innovation, enterprise skills and emerging technologies to global preferred futures. For one or more of the technologies contexts, students explain the features of technologies and their appropriateness for purpose, and create designed solutions based on an analysis of needs or opportunities. Students create, adapt and refine design ideas, processes and solutions and justify their decisions against developed design criteria that include sustainability. They communicate design ideas, processes and solutions to a range of audiences, including using digital tools. Students independently and collaboratively develop and apply production and project management plans, adjusting processes when necessary. They select and use technologies skilfully and safely to produce designed solutions.

We will continue to develop our skills in the kitchen and work within a time limit. Focus will be on ensuring their workspace is kept clean, following the recipe and safely working with equipment.

COURSE OUTCOMES

Knowledge and Understanding

Technologies Context: Materials and technologies specialisations

- Analyse and make judgements on how characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions.

Processes and Production

Investigating and Defining

- Analyse needs or opportunities for designing; develop design briefs; and investigate, analyse and select materials, systems, components, tools and equipment to create designed solutions.

Generating and Designing

- Apply innovation and enterprise skills to generate, test, iterate and communicate design ideas, processes and solutions, including using digital tools

Producing and Implementing

- Select, justify, test and use suitable technologies, skills and processes, and apply safety procedures to safely make designed solutions.

Evaluating

- Develop design criteria independently including sustainability to evaluate design ideas, processes and solutions.

Collaborating and Managing

- Develop project plans for intended purposes and audiences to individually and collaboratively manage projects, taking into consideration time, cost, risk, processes and production of designed solutions.

TASKS & ASSESSMENT

Students will undertake Food and Nutrition on Wednesdays period 1 and 2. During this time they will be expected to complete all required class work, both theory and practical. Both aspects of the course will be assessed each week. Students are expected to bring a container to take their food home and arrive to class with enclosed shoes and hair up.

TIME LINE

	WEEK	KEY CONCEPTS	ASSESSMENTS
Term 3&4: Food and Nutrition	Term 3 General Kitchen process making breakfast and dinner items	<i>Knowledge and Understanding</i> <ul style="list-style-type: none">• Healthy eating through the skills and knowledge of nutrients and the application of above principles. <i>Processes and Production</i> <ul style="list-style-type: none">• Hygienically prepared simple, economic, nutritious, healthy foods for teenagers.	<ol style="list-style-type: none">1. Overall process, conduct and safety in the kitchen-30%2. Make Breaky for a mate-20%
	Term 4 Christmas	<i>Knowledge & Understanding.</i> <ul style="list-style-type: none">• Principles of food including Safety, nutrition, preservation, preparation, presentation, physical and sensory properties and perceptions.	<ol style="list-style-type: none">1. No Recipe Challenge-10%2. Process, conduct and safety in the kitchen-35%3. Christmas Gift-5%

Term 3 Outline:

In Term 3, the Year 7's will become familiar with their kitchen benches, enjoy guided cooks and make food that is affordable and accessible for their families. Recipes will be focused on breakfast and include the opportunity for students to plan and prepare breakfast for their friend. We will also look at a variety of colourful and easy dinner options for them to be able to prepare for friends and family.

Term 4 Outline:

Term 4 we will explore how we can give the gift through food with a focus on Christmas treats such as gingerbread, sugar cookies, truffles and rocky road.