



WAGIN DISTRICT HIGH SCHOOL

SEMESTER 2, 2025 OUTLINE

Yr 9 Food and Nutrition

COURSE OUTLINE

Year 9 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.

COURSE OUTCOMES

Knowledge and Understanding

Technologies and Society

- Analyse how people in design and technologies occupations consider ethical, security and sustainability factors to innovate and improve products, services and environments.
- Analyse the impact of innovation, enterprise and emerging technologies on designed solutions for global preferred futures.

Technologies Context: Food and Fibre Production

- Analyse and make judgements on the ethical, secure and sustainable production and marketing of food and fibre enterprises.

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 3 and 4. 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. Students will need to bring a container to class and have their hair up and enclosed shoes each lesson.

TIME LINE

	WEEK	KEY CONCEPTS	ASSESSMENTS
Term 3&4: Food and Nutrition	Term 3: Breakfast, quick dinners and lunch service	<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. Make Breaky for a mate-20%2. Lunch service for the high school-10%3. Process and Production skills in the kitchen-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. Lunch Service – 10%2. Christmas Cake design, creation and decoration – 20%3. Overall processes and safety in the kitchen – 20%

Term 3 Outline:

Term 3 we are exploring breakfast foods which are affordable and accessible to our students. They will make breakfast and present it to their partner and at the end of the term, provide a lunch service for the high school students and staff.

Term 4 Outline:

Term 4 is about Christmas food and giving. Students will make a Christmas Cake and design and decorate it. They will also complete another lunch service and create some small Christmas food gifts.