



WAGIN DISTRICT HIGH SCHOOL

SEMESTER 1, 2024 OUTLINE

Year 10 Food Specialist

COURSE OUTLINE

Year 10 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 Fibre on Tuesdays period 5 and 6. 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, with students expected to complete visual representations and written activities

to describe and evaluate their practical efforts. Students may also be asked to complete investigations including planning, procedures and evaluation to help develop their understanding of the concepts and content covered. All work samples, both formal and informal, will be used to assess and determine the ability and grade of each student.

TIME LINE

	WEEK	KEY CONCEPTS	ASSESSMENTS
Term1&2 - FOOD	Term 1 1-10	<i>Knowledge and Understanding</i> <ul style="list-style-type: none"> Principles of food including safety, nutrition, preservation, preparation, presentation, physical and sensory properties and perceptions. Healthy eating through the skills and knowledge of nutrients and the application of above principles. 	<ol style="list-style-type: none"> Muffin Design, bake and assessment (Theory & Practical) Following a Recipe: Practical task Understanding the nutrients in food: (theory)
	Term 2 1 – 10	<ul style="list-style-type: none"> <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"> Food handling and safety Following a recipe: Practical task International Foods cooking assessment (theory and practical)

Term 1 Outline:

Term 1 will be about simple food to share, cooking techniques, nutrients in food and flavour profiles. We will also be working on reducing waste when in the kitchen. Emphasis on being organised, clean and efficient.

Wk 1: Lemonade Scones

Wk 2: Sausage Rolls

Wk 3: Muffin Design and Investigation (theory)
Fried Rice and Marinated Chicken

Wk 4: Pizza

Wk 5: Muffin Baking based on student's design process

Wk 7: San Chouy Bow

Wk 8: Homemade breakfast

Wk 9: Big Mac Tacos

Term 2 Outline:

Term 2 will be about international foods and techniques. Students will investigate and help populate the week by week cooking schedule as a class.