

# Kurri Kurri High School

## Year 9 Food Technology Assessment Schedule 2024

Course: Food Technology

Head Teacher: H. Kidd

	Task 1	Task 2	Task 3
<b>Due Date/ Date of Task</b>	Term 1, Week 9	Term 2, Week 8	Term 3, Week 8
<b>Topic</b>	Food in Australia	Food Product Development	Food Selection and Health
<b>Name of Task</b>	Foodie Adventure – Theory	Snack Founder	Fresh Eats
<b>Brief Description</b>	Students will complete a research task that investigates the various cultures and countries that influence food in Australia. Students will choose a country, answer a selection of research questions, and present their work in digital form.	Students will be given a food company and a movie to research to design and produce a recipe and packaging for an original movie snack. This task will be submitted as a scaffolded portfolio. Students will develop the recipe in a practical lesson.	Students will complete questions that focus on identifying the nutritional value of a range of foods and food consumption patterns in Australia. Students will design and produce a healthy meal to reflect the learning of nutrition and consumption patterns.
<b>Component</b>	Folio	Part A: Portfolio Part B: Recipe	Part A: Nutritional Information Part B: Healthy Meal
<b>Syllabus Outcomes Assessed</b>	FT5-7, FT5-8, FT5-10, FT5-12	FT5-1, FT5-2, FT5-9, FT5-10, FT5-11	FT5-1, FT5-2, FT5-3, FT5-4, FT5-5, FT5-6, FT5-7, FT5-11, FT5-12, FT5-13
<b>Skills Assessed</b>	<ul style="list-style-type: none"> <li>- Knowledge, understanding and skills related to food hygiene, safety and the provision of quality food,</li> <li>- skills in researching, evaluating and communicating issues in relation to food.</li> </ul>	<ul style="list-style-type: none"> <li>-skills related to food hygiene, safety and the provision of quality food</li> <li>-skills in researching, evaluating and communicating issues in relation to food</li> <li>-skills in designing, producing and evaluating solutions for specific food purposes</li> </ul>	<ul style="list-style-type: none"> <li>-skills related to food hygiene, safety and the provision of quality food</li> <li>-skills in designing, producing and evaluating solutions for specific food purposes</li> </ul>
<b>Weighting</b>	20%	40%	40%

