

## 2022 Scope & Sequence

Faculty: STEM

Subject: Food Technology

Year: 9

	1	2	3	4	5	6	7	8	9	10	11
TERM 1	<p><b>Professional Development Day:</b></p>	<p><b>Project:</b> Where in the world does our food come from?</p> <p><b>Topic/Unit:</b> Food in Australia – Unit 1 / Foodie Adventures</p> <p><b>Timing:</b> 13 weeks</p> <p><b>Outcomes:</b> FT5-1, FT5-2, FT5-5, <b>FT5-7</b>, FT5-6, <b>FT5-8</b>, FT5-9, <b>FT5-10</b>, FT5-11, FT5-12, <b>FT5-13</b></p> <p><b>Skills:</b> Practical Skills (safely using a variety of cooking equipment and applying different processes/cooking methods), evaluate solutions and choices when developing food products, plan workflows/time management (this is individually and collaboratively), select appropriate methods/equipment/ingredients for a variety of activities, research cultural influences on Australian cuisine, summarise information into their own words. Understand and apply key instructional verbs – define, describe, and outline.</p> <p><b>4C's:</b> communication and critical thinking</p> <p><b>Assessment dates and weightings:</b> Research Task Term 1, week 10 – 01/04/22 Weighting – 20%</p>									

T E	1	2	3	4	5	6	7	8	9	10
-----	---	---	---	---	---	---	---	---	---	----

	<p><b>Project:</b> What skills do we need to design and develop amazing food products?</p> <p><b>Topic/Unit:</b> Food Product Development– Unit 2 / Snack Happy</p> <p><b>Timing:</b> 13 weeks</p> <p><b>Outcomes:</b> FT5-1, FT5-2, FT5-3, FT5-5, FT5-7, FT5-8, <b>FT5-9, FT5-10, FT5-11</b>, FT5-12, FT5-13</p> <p><b>Skills:</b> use creative thinking to develop ideas and possibilities for solutions, communicate ideas, solutions to new product developments, present information and ideas, sketch product ideas, annotate ideas, Understand and apply key instructional verbs – discuss, explain, evaluate</p> <p><b>4C's:</b> collaboration, communication, creativity, critical thinking.</p> <p><b>Assessment dates and weightings:</b> Design Folio Term 3, Week 3 Weighting 20% Practical skills to be assessed throughout Semester 1 40%</p>
--	--

	1	2	3	4	5	6	7	8	9	10
TERM 3						<p><b>Project:</b> Are we what we eat?</p> <p><b>Topic/Unit:</b> Food Selection and Health– Unit 3</p> <p><b>Timing:</b> 13 weeks</p>				

T E	1	2	3	4	5	6	7	8	9	10	11
-----	---	---	---	---	---	---	---	---	---	----	----

**Outcomes:** FT5-1, FT5-2, FT5-3, FT5-5, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13

**Skills:** practical skills (safe food handling and storing, PPE, WHS), evaluate the impact on food choices on individuals, society and the environment, plan and evaluate food solutions for specific nutritional needs, investigate and analyse nutritional requirements throughout life cycle, interpret food labels, Understand and apply key instructional verbs – justify, analyse, **4C's:** critical thinking, collaboration, and communication

**Assessment dates and weightings:**

Investigation (eg. Food properties – eg caramelisation, gelatinisation, dextrinization. Students prepare a recipe but must identify and annotate what properties are occurring in the production of the dish. **or** on conditions associated with under and over nutrition (could develop information cards which include a recipe) and practical skills

Term 4, Week 3

Weighting 20%

Practical skills to be assessed throughout Semester 2 40%