

	2	3	4	5	6	7	8	9	10	11
TERM 1	FOOD AVAILABILITY AND SELECTION <i>P1.1, P1.2, P4.1, P4.2, P4.3</i> <ul style="list-style-type: none"> - 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 (both individually and collaboratively) - Select appropriate methods/equipment/ingredients for a variety of activities - Research historical and contemporary factors which influences the availability and selection of foods - Summarise information into their own words - Understand and apply key instructional verbs – define, describe, explain, and outline. - HSC preparation skills – interpreting and answering multiple choice questions, unpacking extended response questions and writing drafts. 									
								Report & Practical 30 %		
TERM 2	1	2	3	4	5	6	7	8	9	10
	FOOD QUALITY <i>P2.2, P3.2, P4.1, P4.4, P5.1</i> <ul style="list-style-type: none"> - Practical skills (correctly selects equipment, applies techniques, and demonstrates safe and hygienic practices when handling a variety of food items e.g., storing, correct methods, styling food) - Use creative thinking to develop ideas and possibilities for solutions when investigating sensory characteristics and functional properties of food - Communicate and present ideas in written, graphic, and oral form using computer software - Understand and apply key instructional verbs – identify, discuss, explain, evaluate - HSC preparation skills – unpacking short answer and extended response questions, practice essays 									
							Experiment & Practical = 30%			

	1	2	3	4	5	6	7	8	9	10
TERM 3	NUTRITION <i>P1.1, P1.2, P2.1, P2.2, P3.1</i> <ul style="list-style-type: none"> - Practical skills (selecting foods, planning, and preparing meals to achieve optimum nutrition) - Identify and then explain the functions and interrelationships of nutrients in human nutrition - Investigate diets for optimum nutrition and current food selection guides to assist in achieving nutritious meals - Understand and apply key instructional verbs - justify, analyse - HSC preparation skills – unpacking short answer and extended response questions, timed short and extended response questions. 							EXAMINATIONS		NUTRITION <i>P1.1, P1.2, P2.1, P2.2, P3.1</i>
										Examination 40 %

	1	2	3	4	5	6	7	8	9	10
TERM 4	NUTRITION <i>P1.1, P1.2, P2.1, P2.2, P3.1</i>		Year 12 Food Technology course commences Refer to Year 12 Scope and Sequence documents for 2023							