

## Albion Park High School - Year 9 Food Technology 2018 – 100 Hours – Scope and Sequence

		Here's to Good Health									
		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
<b>Term 1/2</b> 20 weeks 50 hours	<p><b>Focus Area: Food Selection and Health</b></p> <p>The health of communities is related to the nutritional content of the food eaten. Students will examine the role of food and its nutritional components in the body, explore the nutritional needs of individuals and groups, explain the effects of poor nutrition and investigate means of improving the nutritional status of individuals and groups. Students will select, plan and prepare safe and nutritious foods to reflect national food guides.</p>										
	<p><b>Core: Food preparation and processing</b></p> <p>Food is processed to varying degrees. Students will explore safety and hygiene practices relating to food, and changes that occur in the functional properties of food. They will also examine the social, economic and environmental impact of food processing technology, and the role packaging plays in the distribution of food from the point of production to consumption.</p> <p><b>Core: Nutrition and consumption</b></p> <p>Knowledge of nutrition is integral to making healthy food choices. Students will examine the nutritional components of food and food developments aimed at enhancing health, the impact of food consumption on nutrition and explore ways of meeting nutritional requirements to maintain optimum nutrition or manage nutritional issues.</p> <p><u>Core Outcomes:</u></p> <ul style="list-style-type: none"> <li>5.1.1 demonstrates hygienic handling of food to ensure a safe and appealing product</li> <li>5.1.2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food</li> <li>5.2.1 describes the physical and chemical properties of a variety of foods</li> <li>5.2.2 accounts for changes to the properties of food which occur during food processing, preparation and storage</li> <li>5.2.3 applies appropriate methods of food processing, preparation and storage</li> <li>5.4.1 collects, evaluates and applies information from a variety of sources</li> <li>5.4.2 communicates ideas and information using a range of media and appropriate terminology</li> <li>5.6.2 evaluates the impact of activities related to food on the individual, society and the environment</li> </ul> <p><u>Focus Area Outcomes:</u></p> <ul style="list-style-type: none"> <li>5.3.2 justifies food choices by analysing the factors that influence eating habits</li> <li>5.5.1 selects and employs appropriate techniques and equipment for a variety of food specific purposes</li> <li>5.5.2 plans, prepares, presents and evaluates food solutions for specific purposes</li> <li>5.6.1 examines the relationship between food, technology and society</li> </ul> <p><u>Assessment Tasks:</u> Research Task (Term 1) Half Yearly Exam (Term 2)</p>										

		<b>Food For Special Occasions</b>									
		<b>Week 1</b>	<b>Week 2</b>	<b>Week 3</b>	<b>Week 4</b>	<b>Week 5</b>	<b>Week 6</b>	<b>Week 7</b>	<b>Week 8</b>	<b>Week 9</b>	<b>Week 10</b>
<b>Term 3</b> 10 weeks 25 hours	<p><b>Focus area: Food for Special Occasions - Food is an important component of many special occasions. Students will explore a range of special occasions including social, cultural, religious, historical and family, and examine the elements of small and large scale catering. Students will plan and prepare safe food, demonstrating appropriate food handling and presentation skills.</b></p> <p><b>Focus Area Outcomes:</b></p> <p>5.3.2 justifies food choices by analysing the factors that influence eating habits</p> <p>5.5.1 selects and employs appropriate techniques and equipment for a variety of food-specific purposes</p> <p>5.5.2 plans, prepares, presents and evaluates food solutions for specific purposes</p> <p>5.6.1 examines the relationship between food, technology and society</p>										
	<p><b>Core: Food preparation and processing</b></p> <p>Food is processed to varying degrees. Students will explore safety and hygiene practices relating to food, and changes that occur in the functional properties of food. They will also examine the social, economic and environmental impact of food processing technology, and the role packaging plays in the distribution of food from the point of production to consumption.</p> <p><u>Core Outcomes:</u></p> <p>5.2.2 accounts for the changes to the properties of food which occur during food processing, preparation and storage</p> <p><u>Assessment Task:</u> Novelty Cake Assessment</p>										

		<b>Food in Australia</b>									
		<b>Week 1</b>	<b>Week 2</b>	<b>Week 3</b>	<b>Week 4</b>	<b>Week 5</b>	<b>Week 6</b>	<b>Week 7</b>	<b>Week 8</b>	<b>Week 9</b>	<b>Week 10</b>
<b>Term 4</b> 10 weeks 25 hours	<p><b>Focus area: Food in Australia</b></p> <p>Migration has had a dramatic effect on the food eaten in Australia. Students will examine the history of food in Australia, beginning with the traditional bush foods prepared by Aborigines, the influence of early European settlers together with continuing immigration from a variety of cultures, and examine the subsequent effects on contemporary Australian eating patterns. Students will plan and prepare safe foods, which reflect the eclectic nature of Australian cuisine.</p> <p><b>Focus Area Outcomes:</b></p> <p>5.3.2 justifies food choices by analysing the factors that influence eating habits</p> <p>5.5.1 selects and employs appropriate techniques and equipment for a variety of food-specific purposes</p> <p>5.5.2 plans, prepares, presents and evaluates food solutions for specific purposes</p> <p>5.6.1 examines the relationship between food, technology and society</p>										
	<p><b>Core: Nutrition and Consumption</b></p> <p>Knowledge of nutrition is integral to making healthy food choices. Students will examine the nutritional components of food and food developments aimed at enhancing health, the impact of food consumption on nutrition and explore ways of meeting nutritional requirements to maintain optimum nutrition or manage nutritional issues.</p> <p><u>Core Outcomes:</u></p> <p>5.3.1 describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities</p> <p>No formal Assessment in this unit.</p>										