

## Albion Park High School - Year 10 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> <p>5.1.1 demonstrates hygienic handling of food to ensure a safe and appealing product</p> <p>5.1.2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food</p> <p>5.2.1 describes the physical and chemical properties of a variety of foods</p> <p>5.2.2 accounts for changes to the properties of food which occur during food processing, preparation and storage</p> <p>5.2.3 applies appropriate methods of food processing, preparation and storage</p> <p>5.6.2 evaluates the impact of activities related to food on the individual, society and the environment</p>										
	<p><u>Focus Area Outcomes:</u></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><u>Assessment Tasks:</u> Healthy Eating Task (Term 1) Half Yearly Exam (Term 2)</p>											

		New Food Trends									
		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
Term 3 10 weeks 25 hours	<p><b>Focus area: Food trends</b> - Food trends influence food selection, food service and food presentation. Students will examine historical and current food trends and explore factors that influence their appeal and acceptability. Students will plan, prepare and present safe, appealing food that reflects contemporary food trends.</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>5.1.1 demonstrates hygienic handling of food to ensure a safe and appealing product</p> <p>5.1.2 identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food</p> <p>5.2.4 applies appropriate methods of food processing, preparation and storage</p> <p><u>Assessment Task:</u> Trendy Bento Box or Trendy combo Bowl.</p>										

		Food Service and Catering									
		Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10
Term 4 10 weeks 25 hours	<p><b>Focus area: Food service and catering</b></p> <p>Food service and catering are important areas of the food industry. They provide people with both food and employment. Students will examine food service and catering ventures and their operations across a variety of settings and investigate employment opportunities. Students will plan and prepare safe and appealing foods appropriate for catering for small or large scale functions.</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><u>Assessment Task:</u> Practical Exam</p>										