

Year 8 Food for Life 2018 Scope and Sequence

This course is an extension to the Stage 4 Technology (Mandatory) course. It provides students the opportunity to extend on their experience using a range of tools, materials and techniques used with Food Technologies. Students will build a foundation of food skills through preparing, cooking and experimenting with a range of foods for each meal of the day, from breakfast to dinner. They will then extend these skills by planning and preparing foods suitable for entertaining others.

Semester 1. Term 1 & 2- 14 weeks

Week1	Week2	Week3	Week4	Week5	Week6	Week7	Week8	Week9	Week10
Week 11	Week 12	Week 13	Week 14						
Unit 1: Food for each meal of the day.									
4 lessons per two-week cycle									
<p><i>Students learn about;</i></p> <ul style="list-style-type: none"> • Responsible, safe & appropriate use of materials, tools and techniques in food preparation • Hygienic work practices in food preparation. • Preparation and presentation of quality food products suitable for each meal of the day. Breakfast, lunch, dinner and snacks. • Healthy eating choices throughout the day. • Designing food solutions. 									

Semester 1 Term 2 - 6 weeks

Week1	Week2	Week3	Week4	Week5	Week6				
4 lessons per two-week cycle									
Unit 2: Food for you and friends.									
<p><i>Students learn about;</i></p> <ul style="list-style-type: none"> • Preparing suitable foods for you, friends and family members in different situations. • Students will research and develop solutions for a range of food related scenarios. 									