

Year 9/10 Food from Other Lands

Semester 1 Course Outline

During this course students will consider the development of the Australian cuisine and the influence of our multi-cultural heritage. They will look at how other cultures vary in the types of foods used and the way dishes are prepared, cooked, served and eaten. The importance of such things as religion, social customs, festivities and the geography of the land will also be discussed.

Learning Outcomes

Students will be assessed on the following Learning Outcomes:

- **Year.10.760** Identifies, analyses and explains significant interconnections between people, places and environments and explains changes that result from these interconnections and consequences
- **Y9/10.994** Selects and uses appropriate technologies skilfully and safely to produce high-quality designed solutions suitable for the intended purpose
- **Y9/10.993** Independently and collaboratively applies sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary

Assessment Tasks

Students will be assessed on their participation and completion of classwork and assessment tasks.

Task	Week Due*
Investigation Assignment.	Week 9, Term 1
Home Cooking Assignment.	Week 3, Term 2
Bookwork and Practical Cookery.	Ongoing.

*Due dates are an estimate only

Teacher: Jane Hubbard

Executive Teachers: Jo Power and Clare Incher