

Year 8 Food Technology

Term 2 Course Outline

This is a ten-week course compulsory for all Year 7 and Year 8 students. The emphasis is on developing practical cooking skills and an understanding of the importance of personal safety and hygiene in the kitchen. A variety of recipes will be prepared in class and these will be assessed in regard to their place in a healthy diet. Students will be introduced to a wide variety of techniques and sample many different foods. Food technology gives students the opportunity to work and eat together. Included in this course is food growing for the kitchen.

Learning Outcomes

Students will be assessed on the following Learning Outcomes:

- 7/8.985 - Independently and safely produces effective designed solutions for the intended process
- 7/8.981 - Applies project management skills to document and use project plans to manage production processes
- 7/8.982 - Design criteria for success, including sustainability considerations, and uses these to judge the suitability of ideas and designed solutions and processes.

Assessment Tasks

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

Task	Week Due*
Self assessment for practical cooking class	Term 2, Week 4
Home cooking assignment	Term 2, Week 6
Practical task	Term 2, Week 7

*Due dates are an estimate only

Teacher: Leonie McGlashan

Executive Teachers: Jo Power & Clare Incher