

# Year 7 Food Technology

## Term 1 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 1, Week 4
Home cooking assignment	Term 1, Week 6
Practical task	Term 1, Week 7

\*Due dates are an estimate only

**Teacher:** Leonie McGlashan

**Executive Teachers:** Jo Power & Clare Incher