

Year 9/10 Asian Cooking

Semester 1 Course Outline

During this course students will investigate the foods and traditions of the countries belonging to the “Asia” region. They will experience a wide variety of ingredients and flavours as well as different preparation and cooking techniques. Students will consider the importance of religion, social customs, history, geographic location etc. on people’s eating habits.

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
- **Y9/10.993** Independently and collaboratively applies sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary
- **Y9/10.994** Selects and uses appropriate technologies skilfully and safely to produce high-quality designed solutions suitable for the intended purpose

Assessment Tasks

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

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

*Due dates are an estimate only

Teacher: Jane Hubbard

Executive Teachers: Jo Power and Clare Incher