

Year 7 Food Technology-Hospitality

Term 1 Course Outline

The aim of the course is to allow students to develop a range of knowledge and skills to enable them to make wise decisions in regard to food and health, whilst producing nutritious and appetising meals. Students will be given the opportunity to produce different healthy meals focusing on cooking techniques, hygiene and safety in the home kitchen.

Learning Outcomes

Students will be assessed on the following Learning Outcomes:

- Explains how the features of technologies impact on designed solutions and influence design decisions for each of the prescribed technologies contexts (**Y7/8.980**)
- Creates designed solutions for each of the prescribed technologies contexts based on an evaluation of needs or opportunities (**Y7/8.981**)
- Independently and safely produces effective designed solutions for intended purpose (**Y7/8.985**)

Assessment Tasks

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

Task	Week Due*
Unit Test	Week 8
Bookwork	Week 8
Practical Observations (Cooking)	Ongoing

Teacher/s: Kate Langenhorst

Executive Teacher: Jo Power and Claire Incher