



Stage 5 Food Technology course plan

The Home Economics faculty has a high profile within the school. We aim to encourage the Year 8 students during Design and Technology to think about the subjects offered in our faculty and to continue with their learning in this area and to bring to mind the *fun times* when selecting subjects for Stages 5 and 6.

Rationale

Food Technology has been planned either as a 100-hour or 200-hour course that meets the needs and interests of Greystanes High School students. Each focus area has the alignment of a core and thus all outcomes are addressed by the completion of either the 100 or 200-hour course.

The difficulty in developing the following units of work was the integration of the core. It was felt that the majority of the core was not suited to being integrated with the chosen focus areas nor was there any relationship with the content from the focus areas. Thus the core content was programmed at the beginning of each focus area and only modest integration occurred throughout.

Another difficulty in programming was including a range of practical experiences that occupied the majority of time. This was difficult to do as there is not only a great deal of content but it does not always lend itself to practical experiences.

Concerns arose about the addition of unfamiliar content in the core and focus areas of the syllabus. It was difficult to incorporate appropriate teaching and learning strategies when textbooks for this course are not yet ready.

The aim of Semester One, Year 9 Food Technology is for students to build on from Year 8 Design and Technology: Food. Students at this level gained fundamental knowledge and skills required of them in a practical setting. At Year 8 level many of the students were working at an independent level in terms of researching, preparing food, developing their own recipes and placing orders for purchasing.

The core of *Food preparation and processing* is programmed first as it continues from what was taught in Year 8 Design and Technology. Students will continue building on and exploring safety and hygiene issues, food preparation and processing techniques and technological implications. *Food trends* was selected to follow as it reflects our lifestyle, changes in food fashion and the fact that we are all influenced by food.

Semester Two, Year 9 Food Technology proceeds with the core of *Nutrition and consumption*. This is taught first and in isolation as it was felt that there was no relationship with the focus area of *Food service and catering*. This focus area was selected, as it seems to complement *Food trends*.

All students will cover the core outcomes again in Year 10 as there are students electing to study Food Technology for the first time. However, the content and concepts will be at deeper level to ensure continuing students are engaged.

Both units of work are sophisticated, however it was recommended that we consider incorporating the three dimensions of quality teaching – intellectual quality, significance and quality learning environment. Greystanes High School believes in high expectations of students and *raising the bar*.



Course plan

The following plan is based on a Stage 5 200-hour program. Students at Greystanes High School enter Year 9 Food Technology having completed one semester of Design and Technology (Mandatory) of Clothing and accessories/Leisure and lifestyle in Year 7 and one semester of Design and Technology (Mandatory) of Food/Health and Welfare in Year 8. The school's curriculum structure is based on semesters.

100 hours (2 semesters @ 50 hours each). This is for Year 9 or Year 10 Food Technology.

100 hours at Year 9 level

Terms 1 and 2 Food trends: <i>Trendy looking foods</i>	Terms 3 and 4 Food service and catering: <i>Edible enterprise</i>
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100 hours at Year 10 level

Terms 1 and 2 Food selection and health: <i>Healthy at heart</i>	Terms 3 and 4 Food product development: <i>Innovation plus</i>
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Students undertaking the 100-hour course are required to complete a minimum of two focus areas.

200 hours (4 semesters @ 50 hours each). This is for students continuing Food Technology from Year 9 into Year 10.

Year 9: Terms 1 and 2 Food trends: <i>Trendy looking food</i>	Year 9: Terms 3 and 4 Food service and catering: <i>Edible enterprise</i>
Year 10: Terms 1 and 2 Food selection and health: <i>Healthy at heart</i>	Year 10: Terms 3 and 4 Food product development: <i>Innovation plus</i>

Students undertaking the 200-hour course are required to complete a minimum of four focus areas.