



<b>DURATION OF SUBJECT</b>	ONE SEMESTER
<b>FINANCIAL COMMITMENT</b>	NIL

**COURSE CONTENT**

UNIT 1	UNIT 2
<p><b>World Traveller</b></p> <p>Students will explore a range of cultures (for example, but not limited to Italian, Chinese, Vietnamese, Mexican). They <b>evaluate</b> the features of technologies, their traditions, learned cultural cookery methods, and the availability of ingredients impacts on the cuisine of their countries.</p> <p>Students will look at how technological advancements have shaped and altered the cuisine of these countries.</p> <p>Students will learn about cultural sensitivity and continue to develop their knowledge and understanding of hygiene, workplace health and safety and healthy eating through producing meals.</p> <p>Students will <b>select</b> and use appropriate technologies to develop their cookery skills and cultural understandings in a design challenge to <b>create</b> design ideas for a meal that represents a culture of their choosing, using at least 1 example of the impact of technological advancements. Students will <b>communicate</b> and document their investigation, design planning, production and <b>establish</b> detailed criteria to evaluate and reflect on their project.</p>	<p><b>War on Waste</b></p> <p>Students will demonstrate their process and production skills and progress their knowledge and understanding of the concepts of design as the plan and produce their own reusable bag.</p> <p>Students will make considerations based on a criteria for success that they have personally developed with consideration for the design challenge and design constraints of the project.</p> <p>In this unit, students <b>explain</b> and consider factors that impact on design decisions. Students <b>create</b> design solutions that support the war on waste, and <b>identify</b> changes required in their project/ design. They will <b>apply</b> management plans and work both independently and collaboratively on their design solution.</p>
<b>ASSESSMENT</b>	<b>ASSESSMENT</b>
Project Multimodal 8 weeks	Project Multimodal 8 weeks

**COURSE REQUIREMENTS**

Leading into this subject students will be required to have previously developed safe kitchen and textile practises. That includes safe knife skills when cooking to safe application of textile equipment when developing fashion briefs.

**CAREER PATHWAYS**

Year 9 Home Economics prepares students for senior textiles and design subjects that include hospitality, Food & Nutrition and fashion. Careers that link with these senior subjects may include, chef, nutritionist, design artist and more.

**INTERNET LINKS**

- | <https://www.australiancurriculum.edu.au/f-10-curriculum/technologies/design-and-technologies/>
- | <https://www.qcaa.qld.edu.au/>

