



<b>DURATION OF SUBJECT</b>	One Semester
<b>FINANCIAL COMMITMENT</b>	REFER TO PROPOSED FEE SCHEDULE
<b>COURSE REQUIREMENTS</b>	
A passion for cooking, and a strong desire to learn new skills. Parental permission is required for high or extreme risk activities.	
<b>COURSE CONTENT</b>	
<b>UNIT 1</b>	<b>ASSESSMENT</b>
<p><b>Pizza Party</b></p> <p>In this unit, students will engage in the technology design thinking process to design and create a savoury pizza for an event at school. When designing their pizza students need to consider a range of factors and constraints. Students will create success criteria to evaluate the suitability of their design product. Throughout the unit students will learn basic skills in the kitchen, under safe and hygienic guidelines and get their first taste for what Hospitality is all about. Upon conclusion of this unit, students will demonstrate key cooking skills to create a successful product that meets the requirements for an identified school event.</p>	<p>Project:</p> <ul style="list-style-type: none"> <li>→ Part A: Process Journal</li> <li>→ Part B: Product</li> </ul>
<b>UNIT 2</b>	<b>ASSESSMENT</b>
<p><b>Snack Attack</b></p> <p>In this unit, students will gain an understanding about the contribution of unhealthy snacking to Australia’s current obesity problem among adolescents, what is really in unhealthy commercially made snack foods and how they can use the Australian Guide to Healthy Eating to help make better choices with snacking. Students will further learn about Aboriginal ingredients and how use of fresh cultural ingredients can improve health. Students will have the opportunity to produce their own healthy snack muffin that incorporates an ingredient used in the Aboriginal culture. Throughout the unit students will practice skills in the kitchen with varying degrees of difficulty, under safe and hygienic guidelines. Upon conclusion of this unit, students will have a clear knowledge and understanding about healthy snacks and be able to make informed decisions about their own ‘snacking’ to improve their health and wellbeing.</p>	<p>Project:</p> <ul style="list-style-type: none"> <li>→ Part A: Process Journal</li> <li>→ Part B: Product</li> </ul>
<b>CAREER PATHWAYS</b>	
<p>Year 8 Food Technology prepares students for senior subjects including Hospitality and Food &amp; Nutrition. Careers that link with these subjects may include:</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p><b>CHEF</b></p> <p><i>Caterer</i></p> </div> <div style="text-align: center;"> <p><i>Dietician</i></p> <p><i>Teacher</i></p> </div> <div style="text-align: center;"> <p><b>NUTRITIONIST</b></p> </div> </div>	

