



<b>DURATION OF SUBJECT</b>	ONE SEMESTER	
<b>FINANCIAL COMMITMENT</b>	REFER TO FEE SCHEDULE	
<b>COURSE REQUIREMENTS</b>	We recommend a passion for cooking, and a strong desire to learn new skills.	
<b>COURSE CONTENT</b>		
<b>UNIT 1</b>	<b>ASSESSMENT</b>	
<p><b>Community Kitchen</b></p> <p>In this unit, students will develop an understanding of what it means to be food insecure, and to explore the possible reasons for being food insecure. Students will investigate and explain factors that influence different Australian community programs which provide food and nutrition to the homeless, disadvantaged and/ or underprivileged communities. Students will consider how programs encourage sustainability through the sourcing of local produce.</p> <p>Students will create, evaluate and adapt design ideas, make considered decisions and communicate to different audiences using appropriate technical terms and a range of technologies and graphical representation techniques in presenting their developed ideas.</p> <p>Students will apply and document project management plans and skills to manage production processes.</p> <p>Students explore one program in detail including why it exists, whom it targets and what, if any, specifications or guidelines exist for the type of food to provide. Following this research, students design recipes and produce one which could be used by their selected program.</p>	<p>Project</p> <p>Multimodal</p>	
<b>UNIT 2</b>	<b>ASSESSMENT</b>	
<p><b>World Traveler</b></p> <p>Students will explore a range of staple foods from a variety of cultures (for example, but not limited to Italian, Chinese, Vietnamese, Mexican). They evaluate the features of technologies, their appropriateness, and the impact of the availability of ingredients on the cuisine of their chosen culture.</p> <p>Students will work collaboratively and independently to safely produce effective designed solutions for the intended purpose.</p> <p>Students will apply sequenced management plans to select and use appropriate technologies to develop their cookery skills and cultural understandings in a design challenge to produce a meal that incorporates the staple food of their chosen culture into a recipe, using at least 1 example of the impact of technological advancements.</p> <p>Students will develop criteria for success, including sustainability considerations, and use these to judge the suitability of their ideas and designed solutions and processes in promoting staple foods.</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>Project</p> <p>Multimodal</p>	
<b>CAREER PATHWAYS</b>		
Year 9 Food Technology prepares students for the senior subjects Certificate I Hospitality, Certificate II Hospitality and Food & Nutrition (general subject). Careers that link with these subjects may include, chef, nutritionist, dietician, caterer, wait staff and more.		
<b>FIND OUT MORE</b>		
	<a href="https://www.australiancurriculum.edu.au/f-10-curriculum/technologies/design-and-technologies/">https://www.australiancurriculum.edu.au/f-10-curriculum/technologies/design-and-technologies/</a> <a href="https://www.qcaa.qld.edu.au/">https://www.qcaa.qld.edu.au/</a>	