

Stage 5 Food Technology course plan
200-hour course

| Weeks | Year 9 |
|--------------|--|
| 12 | Unit 9.1: Body basics Focus area: Food selection and health |
| 12 | Unit 9.2: The Australian way Focus area: Food In Australia |
| 12 | Unit 9.3: Party time Focus area: Food for special occasions |

| Weeks | Year 10 |
|--------------|---|
| 12 | Unit 10.1: What's new? Focus area: Food product development |
| 12 | Unit 10.2: Our changing needs Focus area: Food for special needs |
| 12 | Unit 10.3: Are you being served? Focus area: Food service and catering |

Assessment schedule

Year 9

| | Task 1 | Task 2 | Task 3 | Task 4 | Task 5 | Task 6 | Total |
|--------------------|------------------------------------|---------------------------------|-----------------------------------|-----------------------------------|--------------------------------|--------------------------------|-------|
| | <i>Unit 9.1 Body basics</i> | <i>Unit 9.1 Body basics</i> | <i>Unit 9.2 The Aust. way</i> | <i>Unit 9.2 The Aust. way</i> | <i>Unit 9.3 Party time</i> | <i>Unit 9.3 Party time</i> | |
| Description | Practical application: Food guides | In class Unit test | Research: Cultural study | Unit test | Portfolio: special occasions | In class Prac exam | |
| Timing | Term 2 Week 1 | Term 2 Week 2 | Term 3 Week 3 | Term 3 Week 4 | Term 4 Week 3 | Term 4 Week 4 | |
| Outcomes | 5.1.1, 5.4.1 and 5.5.2 | 5.2.1 and 5.6.1 | 5.1.1, 5.3.1 and 5.6.1 | 5.3.2 and 5.6.1 | 5.1.2, 5.2.3, 5.4.2 and 5.5.1 | 5.1.1, 5.5.1 and 5.5.2 | |
| Weighting | 15% | 10% | 20% | 15% | 25% | 15% | 100% |

Year 10

| | Task 1 | Task 2 | Task 3 | Task 4 | Task 5 | Total |
|--------------------|--|----------------------------------|--|---|--|-------|
| | <i>Unit 10.1 What's new?</i> | <i>Unit 10.1 What's new?</i> | <i>Unit 10.2 Our changing needs</i> | <i>Unit 10.2 Our changing needs</i> | <i>Unit 10.3 Are you being served?</i> | |
| Description | Portfolio: Design and produce a food product | In class Unit test | Research and presentation: Investigation of a special need | In class Unit test | Research and practical: Catering companies | |
| Timing | Term 2 Week 1 | Term 2 Week 2 | Term 3 Week 3 | Term 3 Week 4 | Term 4 Week 1 | |
| Outcomes | 5.4.1, 5.5.2 and 5.6.1 | 5.2.2, 5.3.1 and 5.6.2 | 5.3.2, 5.4.2 5.6.1 and 5.6.2 | 5.3.2 and 5.6.1 | 5.1.2, 5.2.3 and 5.5.1 | |
| Weighting | 20% | 15% | 20% | 15% | 30% | 100% |