Year Level: 8 Subject: Home Economics						
Course Overview						
Week	Unit	Learning Focus	Victorian Curriculum			
1	Food Safety Revision Food and Kitchen Terms Tools & Equipment Measurement Revision	Orange Crunch Biscuits Oven Cooking Mixing Skills Measuring * Kitchen Safety * Food Safety * Kitchen Tools and Equipment worksheet	 Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051) 			
2	Cooking Words Sensory Evaluation Food Storage	Herb & Cheese Muffins Oven Cooking Mixing * Evaluation write * Mix and Match Processes Nutrients and eating for good health – discuss * Food Storage * Table Setting and Etiquette –	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)			
3	Factors influencing food choices Nutrition Revisit two food models Meal Planning Reading Labels	Bread Knot Rolls Oven cooking Kneading Food models. AGHE * Go through handouts on both models Planning family meals – brainstorm with students Factors influencing Food choice	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)			

Breakfast

Breakfast Omelette

4		Pan Frying Whisking * Discuss importance of breakfast * Eggs – what nutrients?	
5.	Lunch	Pumpkin Soup Saute Boiling Simmering Blending	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)
6	Dinner	Stir-fry – Beef or Chicken Knife skills Chopping Wok pan frying	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)
7	Dinner Cont	Mashed Potato Pies Chopping Mashing Oven Cooking * The family dinner * Discuss different cuts of meats	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)
8			

	Desserts	Sticky Date Pudding Beating Whisking Sauce making Oven cooking	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)
9	Sugar and Fats	Pastry making Kneading Rolling Simmering Oven cooking Different types of fats	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)
10	Takeaway	Pizza or other Kneading Chopping Baking * Problems with fast food handout – * Investigate making healthy fast food choices	Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046) Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050) Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)