

YEAR 10 FOOD TECHNOLOGY COURSE 2017

	Learning Focus	Victorian curriculum strands
Week	Topics	
1 - 3	KEEPING FOOD SAFE – <ul style="list-style-type: none"> • Food hygiene • Safe food handling • Food spoilage • food poisoning 	<i>Technologies Context –</i> *Materials and technologies specialisations - <ul style="list-style-type: none"> • Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions <i>Creating Designed Solutions –</i> *Producing – <ul style="list-style-type: none"> • Work flexibly to safely test, select and justify and use appropriate technologies and process to make designed solutions *Evaluating – <ul style="list-style-type: none"> • Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability
4 – 5	Food Properties – FRUIT	<i>Technologies and Society –</i> <ul style="list-style-type: none"> • Explain how designed solutions evolve with consideration of preferred futures and the impact of emerging technologies on design decisions
6 – 7	VEGETABLES	<i>Technologies Context –</i> *Food and fibre production – <ul style="list-style-type: none"> • Investigate and make judgements on the ethical and sustainable production and marking of food and fibre
8 – 10	CEREALS	*Food Specialisation – <ul style="list-style-type: none"> • Investigate and make judgements on how the principals of food safety, preservation and presentation and sensory perceptions influence the creating of food solutions for healthy eating
11-12	NUTS & LEGUMES	<i>Creating Designed Solutions –</i> *Generating – <ul style="list-style-type: none"> • Apply design, thinking, creativity and innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication
13-14	MEAT, POULTRY AND SEAFOOD	*Producing – <ul style="list-style-type: none"> • Work flexibly to safely test, select and justify and use appropriate technologies and process to make designed solutions
15-16	DAIRY PRODUCTS	*Evaluating –

		<ul style="list-style-type: none"> Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability
17-18	EGGS	<p>*Planning and Managing –</p> <ul style="list-style-type: none"> Develop project plans to plan and manage projects individually and collaboratively taking into consideration time, cost, risk and production processes
19 –20	REVISION OR START UNIT TWO – Tools, equipment and processing	<p><i>Technologies Context –</i></p> <p>*Materials and technologies specialisations -</p> <ul style="list-style-type: none"> Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions <p><i>Creating Designed Solutions –</i></p> <p>*Producing –</p> <ul style="list-style-type: none"> Work flexibly to safely test, select and justify and use appropriate technologies and process to make designed solutions <p>*Evaluating –</p> <ul style="list-style-type: none"> Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability