

YEAR 7 HOME ECONOMICS CURRICULUM 2017

VIC CURRICULUM sub STRANDS		
Week	Learning Focus	Level 7 & 8
1	Food Safety Food Hygiene Tools and equipment	Producing – <ul style="list-style-type: none"> • Effectively and safely use of broad range of materials, components, tools and equipment and techniques to produce design solutions
2	Sensory Heating & Grilling Measurement Setting a Table	Generating – <ul style="list-style-type: none"> • Generate, develop and test ideas, plans and technical terms and technologies Producing – <ul style="list-style-type: none"> • Effectively and safely use of broad range of materials, components, tools and equipment and techniques to produce design solutions
3	Australian Food Models Food Contamination	Food Specialisations <ul style="list-style-type: none"> • Analyse characteristic and properties of food for healthy living • Understand preparation techniques and presentation of healthy eating Producing – <ul style="list-style-type: none"> • Safety use of materials, tools and equipment to produce meals and healthy eating as well as a range of textile products Evaluating – <ul style="list-style-type: none"> • Self Evaluation and Teacher evaluation of meals, cooking, and solutions for improvement

4	Topic: Vegetables	<p>Food & Fibre Production</p> <ul style="list-style-type: none"> Analyse how food and fibre is produced How can these become more sustainable <p>Food specialization –</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Investigating –</p> <ul style="list-style-type: none"> investigate, analyse and select from materials etc to develop design ideas <p>Producing –</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating <p>Evaluating –</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, solutions for improvement
5	Topic: Fruit	<p>Food & Fibre Production</p> <ul style="list-style-type: none"> Analyse how food and fibre is produced How can these become more sustainable <p>Food specialization –</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Producing –</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating <p>Evaluating –</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, solutions for improvement
6	Topic: Cereals	<p><u>Food & Fibre Production</u></p> <ul style="list-style-type: none"> Analyse how food and fibre is produced How can these become more sustainable <p>Food specialization –</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Producing –</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating as well as a range of textile products <p>Evaluating –</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, and solutions for improvement

7	Topic: Dairy Foods	<p>Food & Fibre Production -</p> <ul style="list-style-type: none"> Analyse how food and fibre is produced. How can these become more sustainable <p>Food specialization -</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Producing -</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating <p>Evaluating -</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, and solutions for improvement
8	Topic: Meat	<p>Food & Fibre Production</p> <ul style="list-style-type: none"> Analyse how food and fibre is produced How can these become more sustainable <p>Food specialization -</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Producing -</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating <p>Evaluating -</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, and solutions for improvement
9	Topic: Sugar	<p>Food specialization -</p> <ul style="list-style-type: none"> analyse characteristics and properties of food to determine preparation techniques etc <p>Producing -</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating <p>Evaluating -</p> <ul style="list-style-type: none"> Self Evaluation and Teacher evaluation of meals, cooking, for improvement
10	Food packaging and Takeaway	<p>Food & Fibre Production -</p> <ul style="list-style-type: none"> Analyse how food and fibre is produced. How can these become more sustainable <p>Producing -</p> <ul style="list-style-type: none"> Safety use of materials, tools and equipment to produce meals and healthy eating