

## YEAR 8 HOME ECONOMICS CURRICULUM 2017

WEEK	LEARNING	Victorian curriculum substrands
Week	Focus	Level 7 & 8
1	Food Safety Revision Food and Kitchen Terms Tools & Equipment Measurement Revision	Investigating – <ul style="list-style-type: none"> <li>• Critique needs or opportunities designing and investigate, analyse and select from a range of materials, components, tools, equipment and processed to develop design ideas</li> </ul> Producing – <ul style="list-style-type: none"> <li>• Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions</li> </ul>
2	Cooking Words Sensory Evaluation Food Storage	Investigating – <ul style="list-style-type: none"> <li>• Critique needs or opportunities designing and investigate, analyse and select from a range of materials, components, tools, equipment and processed to develop design ideas</li> </ul> Producing – <ul style="list-style-type: none"> <li>• Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions</li> </ul> Evaluating – <ul style="list-style-type: none"> <li>• Self Evaluation and Teacher evaluation of meals, cooking, solutions for improvement</li> </ul>
3	Factors influencing food choices Nutrition Revisit two food models	Investigating – <ul style="list-style-type: none"> <li>• Critique needs or opportunities designing and investigate, analyse and select from a range of materials, components, tools, equipment and processed to develop design ideas</li> </ul> Producing – <ul style="list-style-type: none"> <li>• Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions</li> </ul>

	Meal Planning Reading Labels	Evaluating – <ul style="list-style-type: none"> <li>• Self Evaluation and Teacher evaluation of meals, cooking, solutions for improvement</li> </ul>
4	Breakfast	Technologies & Society – <ul style="list-style-type: none"> <li>• Examine and prioritise competing factors including social, ethical, economic and sustainability considerations in the development of technologies and designed solutions to meet community needs for preferred futures</li> </ul>
5.	Lunch	Technologies Context - Food Specialisation: <ul style="list-style-type: none"> <li>• Anyalise how characteristics and properties of food determine preparation techniques and presentation when creating solutions for healthy eating</li> </ul>
6	Dinner	Creating Designed solutions – Investigating: <ul style="list-style-type: none"> <li>• Critique needs or opportunities for designing and investigation, analyse and select from a range of materials, components, tools and equipment and processes to develop design ideas</li> </ul> Generating: <ul style="list-style-type: none"> <li>• Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques</li> </ul>
7	Dinner Cont ...	
8	Desserts	Producing – <ul style="list-style-type: none"> <li>• Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions</li> </ul>

9	Sugar and Fats	Evaluating – <ul style="list-style-type: none"><li data-bbox="656 135 1713 167">• Self Evaluation and Teacher evaluation of meals, cooking, solutions for improvement</li></ul>
10	Takeaway	Planning & Managing – <ul style="list-style-type: none"><li data-bbox="656 606 1691 638">• Use project management processes to coordinate production of designed solutions</li></ul>