

YEAR 9 FOODS IN ACTION CURRICULUM 2017

	Learning Focus	Victorian curriculum substrands
Week	Topics	
1	Intro to course – class rules, hygiene and tools revision. Revise Healthy Food Models	Technologies and Society – <ul style="list-style-type: none"> • Critically analyse factors, including social, ethical and sustainability considerations that impact on designed solutions for global preferred futures and the complex design and production processes involved
2	Importance of Nutrients through the lifespan. Factors that influence food choice	<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
3	Discover Nutrients – Fibre & Gluten. Bread.	Food & Fibre Production – <ul style="list-style-type: none"> • Investigate and make judgements on the ethical and sustainable production and marketing of food and fibre
4	Discover Nutrients – Carbohydrates – high and low GI Foods. Cereals & Rice	Food Specialisation – <ul style="list-style-type: none"> • Investigate and make judgements on how the principals of food safety, preservation, preparation and sensory perceptions influence the creating of food solutions for healthy eating
5	Discover Nutrients – Protein, Meat, Fish & Poultry	Materials and Technologies – <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
6	Discover Nutrients – Good Fats V Bad Fats	Creating Designed Solutions – Investigating – <ul style="list-style-type: none"> • Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas
7	Discover Nutrients – Minerals eg Calcium, Iron, Sodium. Milk & Cheese	Generating – <ul style="list-style-type: none"> • Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication
8	Discover Nutrients – Vitamins eg Vit A – D – importance during pregnancy	Producing – <ul style="list-style-type: none"> • Work, flexibly to safe test, select, justify and use appropriate technologies and processes to make designed solutions

9 – 10 (End of Term)	Different Food Related Illnesses eg Obesity, Heart Disease, Osteoporosis, Bowel Cancer, Food Allergies	Evaluating – <ul style="list-style-type: none"> Evaluate design ideas, processes and solutions against comprehensive criteria for success recognizing the need for sustainability
11	Organic Foods and Genetically Modified Foods	Planning and Managing – <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
12	Meal Planning Topic – look at what considerations we need when meal planning The Design Process	Technologies and Society – <ul style="list-style-type: none"> Critically analyse factors, including social, ethical and sustainability considerations that impact on designed solutions for global preferred futures and the complex design and production processes involved
13	Topic: Breakfast Eggs and Coagulation	<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
14	Topic: Lunch	Food & Fibre Production – <ul style="list-style-type: none"> Investigate and make judgements on the ethical and sustainable production and marketing of food and fibre
15	Topic: Dinner	Food Specialisation – <ul style="list-style-type: none"> Investigate and make judgements on how the principals of food safety, preservation, preparation and sensory perceptions influence the creating of food solutions for healthy eating
16	Topic: Desserts	Materials and Technologies – <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
17	Topic: Snacks	Creating Designed Solutions – Investigating – <ul style="list-style-type: none"> Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas
18 - 19	Topic: Takeaway – Healthy V Non Healthy Options and different Packaging Options	Generating –

	Labels on packaging	<ul style="list-style-type: none">• Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication
20	Revision and Test – Free Cooking options	Producing – <ul style="list-style-type: none">• Work, flexibly to safe test, select, justify and use appropriate technologies and processes to make designed solutions