

<b>Year: 10</b>		<b>Subject: Food Technology</b>	
<b>Course Overview</b>			
<b>Week</b>	<b>Title</b>	<b>Learning Focus</b>	<b>Victoria Curriculum</b>
1 - 3	KEEPING FOOD SAFE	Food hygiene Safe food handling Food spoilage Food poisoning <ul style="list-style-type: none"> <li>• Pork Buns (yeast)</li> <li>• Cornish Pasties (pastry)</li> <li>• Mini Victorian Sponge Cakes/Mini Pavlovas</li> </ul> Optional – Spring Rolls (deep frying)	<p><b>Food specialisations</b> Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p><b>Materials and technologies specialisations</b> Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p>
4 – 5	FOOD PROPERTIES FRUIT	<ul style="list-style-type: none"> <li>• Apple Cake (creaming)</li> <li>• Mango Chutney (optional)</li> <li>• Own Choice – Fruit Prac</li> </ul>	<p><b>Creating Designed Solutions</b> 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 (VCDSCD060)</p> <p>Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (VCDSCD063)</p>
6 – 7	FOOD PROPERTIES VEGETABLES	<ul style="list-style-type: none"> <li>• Fennel or Chicken and Vegetable Risotto recipe (gelatinisation)</li> <li>• Creating own Stir-fry recipe</li> <li>• Corn Bread Muffins</li> </ul>	<p><b>Creating Designed Solutions</b> 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 (VCDSCD060)</p> <p>Apply design thinking, creativity, innovation and enterprise skills to</p>

			<p>develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (VCDSCD063)</p>
8 – 10	FOOD PROPERTIES CEREALS	<ul style="list-style-type: none"> <li>• Creation of own pasta sauce and fresh pasta (pasta making)</li> <li>• Cheese and herb bread</li> <li>• Sago or other milk pudding</li> </ul>	<p><b>Creating Designed Solutions</b> 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 (VCDSCD060)</p> <p>Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (VCDSCD063)</p>
11-12	FOOD PROPERTIES NUTS & LEGUMES	<ul style="list-style-type: none"> <li>• Carrot and Walnut Loaf</li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• Vegetable curry with legumes</li> <li>• Beef Satay with Roti</li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• Spiced Beef Nachos</li> <li>• Moroccan Sweet Potato and chickpea soup</li> </ul>	<p><b>Food specialisations</b> Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p><b>Materials and technologies specialisations</b> Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p>

13-14	FOOD PROPERTIES MEAT, POULTRY AND SEAFOOD	<ul style="list-style-type: none"> <li>• Homemade Meatloaf</li> <li>• Irish Stew</li> <li>• Parmesan crusted chicken with Hollandaise Sauce</li> </ul>	<p><b>Creating Designed Solutions</b> 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 (VCDSCD060)</p> <p>Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (VCDSCD063)</p>
15-16	FOOD PROPERTIES DAIRY PRODUCTS	<ul style="list-style-type: none"> <li>• Vanilla Panna Cotta</li> <li>• Mini Cheesecakes</li> <li>• Choose your own Dairy Recipe</li> </ul>	<p><b>Food specialisations</b> Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p><b>Materials and technologies specialisations</b> Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p>
17-18	FOOD PROPERTIES EGGS	<ul style="list-style-type: none"> <li>• Own Egg Recipe choice</li> <li>• Frittatas</li> </ul> <p>OR</p> <ul style="list-style-type: none"> <li>• Homemade ice-cream – choice of flavours</li> </ul>	<p><b>Food specialisations</b> Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p><b>Materials and technologies specialisations</b> Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p>

19 – 20	REVISION OR START UNIT TWO – Tools, equipment and processing	<ul style="list-style-type: none"><li>• Own Prac Choices</li></ul>	<p><b>Creating Designed Solutions</b></p> <p>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 (VCDSCD060)</p> <p>Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (VCDSCD063)</p>
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