

**Year Level: 9****Subject: World In Your Kitchen****Course Overview**

<b>Week</b>	<b>Unit</b>	<b>Learning Focus</b>	<b>Victorian Curriculum</b>
1	Review of basic skills	Breads- pita and basic white. Reflections and evaluations.	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)
2-6	History of Foods/ New World/ Old World.	What is the cooking process all about? Basic skills continued. Frying and sautéing. Greek style kofta, pita, baklava.	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)
7 -8	Cultural influences What makes us want to eat the food we do?	Reflections and evaluations. 'World on your plate mate' Practical work to reflect use of spices.	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
9-10	Spice trails	Spice Trade Routes Using spices in a variety of dishes.	Geography – Place, Space and Interconnection. Identify, analyse and explain significant spatial distributions and patterns and identify and evaluate their implications, over time at different scales. (VCGGC128)
11	Cultural Influences on Food choices in Australia.	Planning for an Asian banquet	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
12	Spices and herbs	Asian banquet, herbs and spices	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)
13	Project start for a country of choice	Teamwork to organise and produce a 3 -4 course meal. Evaluation of products and table setting.	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)  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)
14	International cuisine	Team Work – 1st chef up	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
15	International cuisine	Team Work - 2 <sup>nd</sup> chef up	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
16	International cuisine	Team Work - 3 <sup>rd</sup> chef up	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)

17	International cuisine	Team Work - 4 <sup>th</sup> chef up	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
18	International Cuisine	Creation of a recipe book	Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)
19-20	Reflection and Re-creation	Remake your favourite dish	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)