

Lanyon High School



8 Food Technology

Identify curriculum	Achievement standard	By the end of Year 8 students explain how people design, innovate and produce products, services and environments for preferred futures. For each of the 4 prescribed technologies contexts they explain how the features of technologies impact on design decisions, and create designed solutions based on analysis of needs or opportunities. Students create and adapt design ideas, processes and solutions, and justify their decisions against developed design criteria that include sustainability. They communicate design ideas and solutions to audiences using technical terms and graphical representation techniques, including using digital tools. They independently and collaboratively document and manage production processes to safely produce designed solutions.	
Teaching and learning	Term overview	Year 8	
		Unit overview Students will learn about the benefits of eating nutritious foods, food waste prevention, and the vital role we can play in protecting our planet and creating a sustainable future. Students will learn how to prepare and cook nutritious food, using the Australian Dietary Guidelines to highlight the benefits of consuming different types of food per week for their age group and others and how to use food hygiene and safety practices when cooking food. They will design and create recipes that focus on nutritious foods, avoiding food waste and describe how the characteristics and properties of food determine preparation techniques and presentation when designing solutions as evidence of their learning. The unit will provide opportunities for students to: <ul style="list-style-type: none">• Exploring the nutritional value of different food groups and their impact on our bodies• Understanding the environmental, social, and economic implications of food waste• Learning strategies to reduce food waste at home, school, and in the community• Exploring the connections between food production, consumption, and environmental sustainability• Understanding the Australian Dietary Guidelines and how they inform dietary choices• Understanding the importance of hygiene and safety in food preparation• Understanding how different cooking techniques affect the taste, texture, and nutritional value of food Understandings and skills <ul style="list-style-type: none">• Food and kitchen safety techniques• Design process• Evaluating• Digital design Practical Work Skill development through practical participation and methods of cookery Use It Up recipe Portfolio and Practical	
	General capabilities & Cross curriculum priorities		
	Evidence types Teachers will make judgements and provide feedback throughout the term	Teachers make judgments about evidence of student learning against the Australian Curriculum achievement standard. During moderation processes, teachers engage in professional conversations to share their observations and judgments about evidence in student work. Schools and school clusters conduct moderation to improve the consistency, comparability and defensibility of teacher judgments, to ensure teacher judgments are as valid, reliable and fair as possible.	
Develop assessment		Week	Major Assessment
		2	Safety Test and Kitchen Scenarios
		7	'Use it up' Portfolio
		9	'Use it up' Practical
		Ongoing	Students will be continually assessed throughout the term on a variety of classwork and project based tasks