

Lanyon High School



Year 8

Identify curriculum	Achievement standard	<p>By the end of Year 8, students explain factors that influence the design of products, services and environments to meet present and future needs. They explain the contribution of design and technology innovations and enterprise to society. Students explain how the features of technologies impact on designed solutions and influence design decisions for each of the prescribed technologies contexts.</p> <p>Students create designed solutions for each of the prescribed technologies contexts based on an evaluation of needs or opportunities. They develop criteria for success, including sustainability considerations, and use these to judge the suitability of their ideas and designed solutions and processes. They create and adapt design ideas, make considered decisions and communicate to different audiences using appropriate technical terms and a range of technologies and graphical representation techniques. Students apply project management skills to document and use project plans to manage production processes. They independently and safely produce effective designed solutions for the intended purpose.</p>	
Teaching and learning	Term overview	<p>Students will learn about the benefits of healthy eating, 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 health 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 healthy eating, avoiding food waste and describe how the characteristics and properties of food determine preparation techniques and presentation when designing solutions as evidence of their learn</p>	
	General capabilities Cross curriculum priorities		
	Key to general capabilities and cross-curriculum priorities	<p> </p> <p> </p>	
Develop assessment	Assessment	Week	Assessment
		1/2	Kitchen Safety Quiz/Kitchen Scenarios
		7	Use it up Portfolio
		9	Use it up Prac
		Ongoing	Kitchen Safety
Ongoing	Evaluations		
Make judgments and use feedback	Moderation	Teachers moderate assessment task to ensure consistency of judgement	