

# Lanyon High School



## Food & Hospitality

Identify curriculum	Achievement standard	By the end of Year 10 students explain how people consider factors that impact on design decisions and the technologies used to design and produce products, services and environments for sustainable living. They explain the contribution of innovation, enterprise skills and emerging technologies to global preferred futures. For one or more of the technologies contexts, students explain the features of technologies and their appropriateness for purpose, and create designed solutions based on an analysis of needs or opportunities. Students create, adapt and refine design ideas, processes and solutions and justify their decisions against developed design criteria that include sustainability. They communicate design ideas, processes and solutions to a range of audiences, including using digital tools. Students independently and collaboratively develop and apply production and project management plans, adjusting processes when necessary. They select and use technologies skilfully and safely to produce designed solutions.			
Teaching and learning	Semester overview	<p style="text-align: center;"><b>Semester</b></p> <p><b>Unit Overview</b> This unit focuses on effectively meeting design briefs by exploring project execution, cake decorating techniques, and kitchen safety. Students will examine factors influencing design decisions, the impact of technology on production, and the role of design in shaping preferred futures while integrating sustainability into evaluation criteria. Through research, practical activities, and collaborative projects, they will analyze food trends, dietary choices, and sustainability, developing innovative solutions for healthy and responsible eating.</p> <p><b>The unit will provide opportunities for students to:</b></p> <ul style="list-style-type: none"> <li>Analyse the features of these technologies and discuss their suitability for specific purposes in food production or preparation.</li> <li>Real-world scenarios in the hospitality industry, meeting design briefs, executing projects effectively, and ensuring kitchen safety</li> <li>Opportunity to learn how to effectively meet design briefs in cake decorating projects</li> <li>Build and develop skills to use a range of kitchen appliances, food packaging materials, or food processing equipment</li> <li>Use of digital tools such as presentation software to create visually engaging presentations</li> <li>Work in a team in project and practical tasks</li> <li>Adhering to budgets and workflow plans</li> <li>Implement protocols and procedures to ensure the safe handling of ingredients, equipment, and food products</li> </ul> <p><b>Understandings and skills</b></p> <ul style="list-style-type: none"> <li>Precision cuts</li> <li>Kitchen Safety</li> <li>Methods of cookery</li> <li>Menu planning and cost control</li> <li>Scope and sequence of the industry</li> <li>Safety requirements/HACCP procedures</li> <li>Food pathogens and poisoning</li> <li>Designing a menu and meeting a design brief</li> <li>Workflow and recipe cards</li> <li>Portions and costing</li> <li>Cake decoration</li> </ul>			
	Cross curriculum priorities and General capabilities				
Assessment	Evidence types Teachers will make judgements and provide feedback throughout the semester	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.			
		Week	Major Assessment	Week	Major Assessment
		2	Coffee machine booklet	12	Kitchen safety quiz
		6	Dietary Diseases Pamphlet	15	Celebrating food around the world research task
		9	Salad bowl portfolio and Advertisement	17	Cake design portfolio and product
		Ongoing	Kitchen Safety	Ongoing	Practical knowledge and skill evaluation
		Ongoing	Practical knowledge and skill evaluation	Ongoing	Kitchen Safety
Students will be continually assessed throughout the semester on a variety of classwork and project based tasks including.					

