



# Food Technology 2024

Thursday, 13 April 2023

11:41 AM

<b>Year 9   Stage 5   FT</b>	<b>Teacher: Churchill/O'Neil</b>	<b>Class: 9</b>
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## Term 1

**Food Services and Catering - 30hrs**

1	2	3	4	5	6	7	8	9	10	11
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**FT5-1, FT5-2, FT5-3, FT5-4, FT5-5, FT5-6, FT5-7, FT5-10, FT5-11, FT5-12, FT5-13**

Food service and catering are important areas of the food industry. They provide people with both food and employment. Students examine food service and catering ventures and their ethical operations across a variety of settings and investigate employment opportunities. Students plan and prepare safe and appealing foods appropriate for catering for small or large-scale functions.

**Assessment Term 1 - Research Task 1 Weeks 8-9 and Practical Skills 1 Term 1 Week 2-10**

## Term 2

**Food Services and Catering - 9hrs**

**Food Selection and Health - 21hrs**

1	2	3	4	5	6	7	8	9	10	
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**FT5-1, FT5-2, FT5-3, FT5-4, FT5-5, FT5-6, FT5-7, FT5-10, FT5-11, FT5-12, FT5-13**

**FT5-1, FT5-2, FT5-3, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13**

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The health of communities is related to the nutritional content of the food eaten. Students examine the role of food and its nutritional components in the body. They explore the nutritional needs of individuals and groups and explain the effects of poor nutrition. Students investigate means of improving the nutritional status of individuals and groups. They select, plan and prepare safe and nutritious foods to reflect national food guides.

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<b>Assessment Term 23 - Research Task 2 Weeks 8-9</b>	

<b>Term 3</b>										
<b>Food Selection and Health - 18hrs</b>						<b>Food in Australia - 15hrs</b>				
1	2	3	4	5	6	7	8	9	10	
<b>FT5-1, FT5-2, FT5-3, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13</b>						<b>FT5-1, FT5-2, FT5-5, FT5-6, FT5-7, FT5-8, FT5-9, FT5-10, FT5-11, FT5-12, FT5-13</b>				
<p>The health of communities is related to the nutritional content of the food eaten. Students examine the role of food and its nutritional components in the body. They explore the nutritional needs of individuals and groups and explain the effects of poor nutrition. Students investigate means of improving the nutritional status of individuals and groups. They select, plan and prepare safe and nutritious foods to reflect national food guides.</p>						<p>Migration has had a dramatic effect on the food eaten in Australia. Students examine the history of food in Australia, including bush tucker prepared in the past and present by Aboriginal and/or Torres Strait Islander Peoples, the influence of early European settlers, together with continuing immigration from a variety of cultures, and examine the subsequent effects on contemporary Australian eating patterns. Students plan and prepare safe foods, which reflect the eclectic nature of Australian cuisine and develop knowledge of cultural protocols associated with food and its preparation.</p>				
<b>Assessment Term 3 - Practical Skills 2 Term 2/3 Week 2-10</b>										

<b>Term 4</b>										
<b>Food in Australia - 27hrs</b>										
1	2	3	4	5	6	7	8	9	10	
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<b>Assessment Term 4 - Research Task 3 Weeks 3-4 and Practical Skills 3 Term 4 Week 3-4</b>	
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<b>Evaluation</b>