### CHELTENHAM GIRLS HIGH SCHOOL

**Technology Faculty**

**Project Scope and Sequence**

**Academic Year:** Yr 8  
**Unit:** Sporting Chance  
**Area of Study:** Products  
**Context Area:** Food Technology  
**Time Frame:** 13 weeks

<table>
<thead>
<tr>
<th>Week</th>
<th>Design Process Phase</th>
<th>Student Tasks / Activities</th>
<th>Completed</th>
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</thead>
</table>
| Week 1 | Identification of Need  
Design Brief  
Introduction to Kitchen Safety |  
- Project title page  
- Class discussion about the Need and Brief  
- Analysis of Design Brief  
- Definitions of key words / terms  
- CAF mind map  
- Safety in the Kitchen  
- Equipment in Kitchen |   |
| Week 2 | Design Brief  
Research and Investigation  
- Healthy eating  
- Nutritional requirements |  
- Resources required to complete brief  
- Mind map of sporting venues  
- Healthy Eating Pyramid  
- Demonstration/Practical – Fried Rice  
- Evaluation of product |   |
| Week 3 | Research and Investigation  
- Structure of the recipe  
- Packaging legislation |  
- Recipe Modification – modify existing recipes  
- Packaging of Food – types and functions, requirements by legislation |   |
| Week 4 | Research and Investigation  
- Labelling  
- Innovations in packaging |  
- Innovative Packaging (research)  
- Food Labelling – regulations.  
- Demonstration/Practical – Super Spuds  
- Evaluation of product |   |
| Week 5 | Design Development - Initial Ideas |  
- Complete 3 initial ideas  
- Quality rendering of each initial idea  
- Each idea rendered and fully labelled, incorporating requirements for packaging  
- List and justify design changes / modifications |   |
| Week 6 | Initial Ideas |  
- Complete detailed PMI analysis for each initial idea  
- Demonstration/Practical – Sporty Noodle Stir Fry  
- Evaluation of product |   |
| Week 7 | Initial Ideas |  
- Begin Final Idea for packaging – should show clear refinement of initial ideas and approximate dimensions / annotations  
- Development of recipe for testing as prototype – production of shopping list for ingredients |   |
| Week 8 | Developed Idea - Prototype |  
- Demonstration/Practical – Omelette  
- Evaluation and modification of prototype recipe  
- Selection of final idea for packaging  
- Production of final sketches for noodle box and final food product  
- Commence construction of packaging |   |
| Week 9 - 10 | Final Idea |  
- Continue construction of packaging  
- Production of final recipe and equipment list  
- Development of criteria for evaluation of final recipe  
- Demonstration/Practical – Penne - Chicken |   |
| Weeks 11-12 | Realisation |  
- Completion of noodle box |   |
| Week 13 | Evaluation |  
- Written evaluation of design with respect to the design brief.  
- Suggestion of improvements  
- Design folio completed and submitted for final marking |   |