STAGE 5 FOOD TECHNOLOGY 2012
SCOPE & SEQUENCE

Year 9 Food Technology is taught 5 periods per cycle.

Teacher: 9FTEX and 9FTEy - Mrs Glanville

The study of Food Technology provides students with a broad knowledge and understanding of food properties, processing, preparation and their interrelationships, nutritional considerations and consumption patterns. It addresses the importance of hygiene and safe working practices and legislation in the production of food. It also provides students with a context through which to explore the richness, pleasure and variety food adds to life.

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<th>Semester 1</th>
<th>CONTENT</th>
<th>COMMON ASSESSMENT</th>
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| **Aussie Tucker (12 Weeks)** | • Introduction  
• Food safety and hygiene  
• Food native to Australia  
• Early European influences  
• Multicultural influences  
• Evolution of Australian Cuisine  
• Food consumption in Australia  
• Factors affecting food selection. | • In class task. ‘Bush Tucker to Bruschetta’ report.  
• Practical lessons throughout the semester.  
• In class theory Examination.  
• Practical lessons throughout the semester.  
• Cultures of the World Assignment  
• Video report – multicultural food. |
| **Food for Special Occasions (12 Weeks)** | • Role and significance of food  
• Barbecues  
• Children’s birthday parties  
• Meal planning considerations | |

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<th>Semester 2</th>
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| **Food for Special Occasions (continued)** | • Workflow plans  
• Mocktails  
• Formal occasions  
• Buffets | • Practical lessons throughout the semester.  
• Children’s birthday cake assignment.  
• Children’s birthday cake practical  
• ‘Sippah’ straw case study  
• Yearly examination |
| **Food Product Development (12 weeks)** | • Purpose and identification  
• Reasons for FPD  
• Types of food production  
• Impact of innovations on society  
• Steps in FPD  
• Market research  
• Trends  
• Promotion  
• Functions  
• Food packaging and labelling  
• Foods developed to enhance health | |