

STAGE 5 COURSE: FOOD TECHNOLOGY YEAR 10 2024

TERM 1

TIMING Weeks: 1 – 11	Food Service and Catering 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.	
	UNIT OVERVIEW	ASSESSMENT
	<ul style="list-style-type: none"> • describe employment opportunities • outline rights and responsibilities of employers and employees with regard to food establishments • outline rights and responsibilities of consumers with regard to food • outline causes of food deterioration and spoilage • discuss reasons for cooking food • investigate functional properties of food • explain the principles of food preservation • describe a range of methods to preserve and store foods safely • investigate a variety of menus from a range of food service and catering • explore menu-planning considerations • develop or modify a recipe for use in large-scale catering • design, plan and prepare appealing food items appropriate for catering for small or large-scale functions • demonstrate appropriate selection of equipment and techniques used in food preparation • demonstrate safe and hygienic work practices 	Task Number: 1 Nature of Task: Research, Design and Practical Task Percentage: 25% Week: Term 1, Week 10 Reported: Semester 1

TERM 2

TIMING Weeks: 1 – 2	Food Service and Catering 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.	
	UNIT OVERVIEW	ASSESSMENT
	<ul style="list-style-type: none"> • design, plan and prepare appealing food items appropriate for catering for small or large-scale functions • demonstrate appropriate selection of equipment and techniques used in food preparation • demonstrate safe and hygienic work practices 	
TIMING Weeks: 3 – 10	Food Trends Food trends influence food selection, food service and food presentation. Students examine historical and current food trends and explore factors that influence their appeal and acceptability. Students plan, prepare and present safe, appealing food that reflects contemporary food trends.	
	UNIT OVERVIEW	ASSESSMENT
	<ul style="list-style-type: none"> • discuss current trends in food • discuss issues surrounding food sustainability • investigate emerging technologies in the food industry • investigate trends in food presentation and styling • assess the role of the media in promoting food styling and photography • design, plan, prepare and present appealing contemporary foods that reflect food trends • demonstrate appropriate selection of equipment and techniques used in food preparation • demonstrate safe and hygienic work practices • style food for photography using electronic media • investigate factors influencing acceptance of food trends 	Task Number: 2 Nature of Task: Research and Practical Task Percentage: 25% Week: Term 2, Week 9 Reported: Semester 2

TERM 3

TIMING Weeks: 1 – 4	<p>Food Trends Food trends influence food selection, food service and food presentation. Students examine historical and current food trends and explore factors that influence their appeal and acceptability. Students plan, prepare and present safe, appealing food that reflects contemporary food trends.</p>	
	UNIT OVERVIEW	ASSESSMENT
	<ul style="list-style-type: none"> • design, plan, prepare and present appealing contemporary foods that reflect food trends • demonstrate appropriate selection of equipment and techniques used in food preparation • demonstrate safe and hygienic work practices • style food for photography using electronic media 	
TIMING Weeks: 5 – 10	<p>Food Product Development An ever-increasing variety of food products are available in the marketplace as a result of food product innovations. Students examine the reasons for developing food products and the impact of past and present food product innovations on society. They explore the processes in food product development and develop, produce and evaluate a food product.</p>	
	UNIT OVERVIEW	ASSESSMENT
	<ul style="list-style-type: none"> • describe a range of food product developments • explain reasons for food product development • discuss the introduction of new food products and their effect on society • outline steps in food product development • design, produce and evaluate a food product development • demonstrate appropriate selection of equipment and techniques used in food preparation • demonstrate safe and hygienic work practices • outline the role of market research in food product development • describe elements of the marketing mix • evaluate the effectiveness of a range of marketing strategies in promoting new products 	<p>Task Number: 3</p> <p>Nature of Task: Product Design and Practical Task</p> <p>Percentage: 25%</p> <p>Week: Term 3, Week 9</p> <p>Reported: Semester 2</p>

TERM 4

Food Product Development

An ever-increasing variety of food products are available in the marketplace as a result of food product innovations. Students examine the reasons for developing food products and the impact of past and present food product innovations on society. They explore the processes in food product development and develop, produce and evaluate a food product.

UNIT OVERVIEW

- outline the functions of food packaging
- investigate suitable packaging options for a variety of food products and discuss environmental considerations
- outline legislative food-labelling requirements
- discuss the role of technology in the preparation of food domestically and industrially
- investigate the role of food additives in food processing
- investigate a range of emerging technologies in the food industry
- demonstrate appropriate selection of equipment and techniques used in food preparation
- demonstrate safe and hygienic work practices

ASSESSMENT

Task Number:

4

Nature of Task:

Yearly Examination

Percentage:

25%

Week:

Term 4, Week 4

Reported:

Semester 2

TIMING

Weeks: 1 – 10