

## Year 10 - Food Technology 2022

### TERM 1 - TERM 2 (Week 3)

	<p><b>Topic - Food Trends</b>          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>	
<p><b>Topic: Food Trends</b></p> <p><b>TIMING</b>          Weeks:          13 weeks</p>	<p><b>UNIT OVERVIEW</b></p> <p><b>Reported Outcomes:</b>  <b>A student:</b></p> <ul style="list-style-type: none"> <li>• demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1</li> <li>• identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food FT5-2</li> <li>• describes the physical and chemical properties of a variety of foods FT5-3</li> <li>• accounts for changes to the properties of food which occur during food processing, preparation and storage FT5-4</li> <li>• applies appropriate methods of food processing, preparation and storage FT5-5</li> <li>• describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities FT5-6</li> <li>• justifies food choices by analysing the factors that influence eating habits FT5-7</li> <li>• collects, evaluates and applies information from a variety of sources FT5-8</li> <li>• communicates ideas and information using a range of media and appropriate terminology FT5-9</li> <li>• selects and employs appropriate techniques and equipment for a variety of food-specific purposes FT5-10</li> <li>• plans, prepares, presents and evaluates food solutions for specific purposes FT5-11</li> <li>• examines the relationship between food, technology and society FT5-12</li> <li>• evaluates the impact of activities related to food on the individual, society and the environment FT5-13</li> </ul> <p><b>Content</b>          Students:</p> <ul style="list-style-type: none"> <li>• discuss current trends in food, for example: (ACTDEK041)             <ul style="list-style-type: none"> <li>– local produce, e.g. bush tucker, farmers’ markets, food miles</li> <li>– food waste</li> <li>– mindful eating</li> <li>– value-added products</li> <li>– dietary trends, e.g. paleo, wheat-free</li> </ul> </li> </ul> <p>(continued overleaf)</p>	<p><b>ASSESSMENT</b></p> <p><b>Task Number: 1</b>          Nature of Task:          Theory and Practical          Percentage: 20%          Week: Term 2, Week 3          Reported: Semester 1</p> <hr style="border: 0.5px solid black;"/> <p><b>Task Number: 2</b>          Nature of Task:          Research, Design and Practical          Percentage: 25%          Week: Term 3, Week 4          Reported: Semester 2          Report</p>

- discuss issues surrounding food sustainability, for example: (ACTDEK040, ACTDEK047)
  - customary Aboriginal and/or Torres Strait Islander practices
  - management of resources, e.g. water, land and energy
  - farm-management practices, e.g. crop rotation, biodiversity
  - ethical treatment of animals
- investigate emerging technologies in the food industry, for example: (ACTDEK041, ACTDEK046)
  - packaging innovations, e.g. wood fibre and edible packaging, self-heating cans
  - robotics in manufacturing
  - manufacturing processes, e.g. extrusion, freeze-drying
  - 3D food printing
  - point of sale ordering systems
- investigate trends in food presentation and styling, for example: (ACTDEK045)
  - garnishing and decorating
  - photography
  - plating styles
- assess the role of the media in promoting food styling and photography, for example: (ACTDEK045)
  - celebrity chefs
  - social media
  - TV cooking shows
- design, plan, prepare and present appealing contemporary foods that reflect food trends (ACTDEK045, ACTDEK047, ACTDEK050)
- demonstrate appropriate selection of equipment and techniques used in food preparation
- demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP050)
  - personal hygiene
  - food safety, e.g. the food danger zone, cross-contamination
  - safe work practices
  - use of PPE
- style food for photography using electronic media
- investigate factors influencing acceptance of food trends, for example:
  - personal experiences and the formation of food habits
  - cultural taboos and beliefs
  - traditions

**TERM 2 (Week 4) – TERM 3 (Week 4)**

<p><b>Topic: Food service and catering</b></p> <p><b>TIMING</b> Weeks: 13 weeks</p>	<p><b>Topic: Food service and catering</b> 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.</p> <p><b>Reported Outcomes</b> A student:</p> <ul style="list-style-type: none"> <li>• demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1</li> <li>• identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food FT5-2</li> <li>• describes the physical and chemical properties of a variety of foods FT5-3</li> <li>• accounts for changes to the properties of food which occur during food processing, preparation and storage FT5-4</li> <li>• applies appropriate methods of food processing, preparation and storage FT5-5</li> <li>• describes the relationship between food consumption, the nutritional value of foods and the health of individuals and communities FT5-6</li> <li>• justifies food choices by analysing the factors that influence eating habits FT5-7</li> <li>• selects and employs appropriate techniques and equipment for a variety of food-specific purposes FT5-10</li> <li>• plans, prepares, presents and evaluates food solutions for specific purposes FT5-11</li> <li>• examines the relationship between food, technology and society FT5-12</li> <li>• evaluates the impact of activities related to food on the individual, society and the environment FT5-13</li> </ul>	
	<p><b>UNIT OVERVIEW</b></p>	<p><b>ASSESSMENT</b></p>
	<p>Students:</p> <ul style="list-style-type: none"> <li>• examine a variety of food service and catering operations, for example: 🍽️ 🚚             <ul style="list-style-type: none"> <li>– those by local Aboriginal Peoples</li> <li>– not-for-profit, e.g. hospitals, school canteens</li> <li>– for-profit, e.g. restaurants, mobile food trucks</li> </ul> </li> <li>• discuss the contribution of the food service and catering industry to society, for example: 🌱 🌍 🌟             <ul style="list-style-type: none"> <li>– economic</li> <li>– social</li> <li>– cultural</li> </ul> </li> <li>• describe employment opportunities, for example:             <ul style="list-style-type: none"> <li>– front of house, e.g. waiter, barista</li> <li>– back of house, e.g. chef, kitchen hand</li> </ul> </li> </ul>	

- outline rights and responsibilities of employers and employees with regard to food establishments, for example:
  - government regulations, e.g. WHS, food safety guidelines
- outline rights and responsibilities of consumers with regard to food, for example: s\
  - safety and hygiene expectations
  - accurate labelling and marketing
- outline causes of food deterioration and spoilage, for example: (ACTDEK045)
  - microbial activity
  - enzymatic changes
  - environmental factors
- discuss reasons for cooking food, for example: (ACTDEK045)
  - sensory properties, e.g. colour, flavour, texture
  - safety
- investigate functional properties of food, for example: (ACTDEK045) ⚙️
  - denaturation of proteins
  - dextrinisation of carbohydrates
  - emulsification of lipids
- explain the principles of food preservation, for example: (ACTDEK045, ACTDEK047)
  - control of temperature
  - removal of air
- describe a range of methods to preserve and store foods safely, for example:
  - Aboriginal cultural practices of curing meats
  - refrigeration and freezing
  - heating and pasteurisation
  - canning and bottling
- investigate a variety of menus from a range of food service and catering operations
- explore menu-planning considerations, for example:
  - scale of function
  - type of menu, e.g. à la carte, buffet, silver service
  - facilities, staff, time, finance
- develop or modify a recipe for use in large-scale catering, for example:
  - ingredients
  - method

	<ul style="list-style-type: none"> <li>• design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage (ACTDEK047, ACTDEK052)</li> <li>• demonstrate appropriate selection of equipment and techniques used in food preparation</li> <li>• demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP050) <ul style="list-style-type: none"> <li>– personal hygiene</li> <li>– food safety, e.g. the food danger zone, cross-contamination</li> <li>– safe work practices</li> <li>– use of PPE</li> </ul> </li> </ul>	
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**TERM 3 (Week 4) – Term 4 (Week 10)**

<p><b>Topic: Food product development</b></p> <p><b>TIMING</b> Weeks: 13 Weeks</p>	<p><b>Topic: Food product development</b> 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>	
	<p><b>UNIT OVERVIEW</b></p>	<p><b>ASSESSMENT</b></p>
	<p><b>Reported Outcomes</b> A student:</p> <ul style="list-style-type: none"> <li>• demonstrates hygienic handling of food to ensure a safe and appealing product FT5-1</li> <li>• identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food FT5-2</li> <li>• applies appropriate methods of food processing, preparation and storage FT5-5</li> <li>• justifies food choices by analysing the factors that influence eating habits FT5-7</li> <li>• collects, evaluates and applies information from a variety of sources FT5-8</li> <li>• communicates ideas and information using a range of media and appropriate terminology FT5-9</li> <li>• selects and employs appropriate techniques and equipment for a variety of food-specific purposes FT5-10</li> <li>• plans, prepares, presents and evaluates food solutions for specific purposes FT5-11</li> <li>• examines the relationship between food, technology and society FT5-12</li> <li>• evaluates the impact of activities related to food on the individual, society and the environment FT5-13</li> </ul> <p>Students:</p> <ul style="list-style-type: none"> <li>• describe a range of food product developments, for example: <ul style="list-style-type: none"> <li>– new to world</li> </ul> </li> </ul>	<p><b>Task Number: 3</b> Nature of Task: Food Product Development Percentage: 25% Week: Term 4, Week 2 Reported: Semester 2 Report</p> <p><b>Task Number: 4</b> Nature of Task: Final Examination Percentage: 25% Week: Yearly Examination (all topics) Period (proposed date is 3.11.22) Reported: Semester, 2</p>

	<ul style="list-style-type: none"> <li>– line extensions</li> <li>– me-too products</li> <li>• explain reasons for food product development, for example: <ul style="list-style-type: none"> <li>– health and environmental issues</li> <li>– company profitability</li> <li>– technological developments</li> <li>– increasing demand for convenience foods and packaging</li> <li>– societal changes, e.g. ageing population</li> </ul> </li> <li>• discuss the introduction of new food products and their effect on society, for example: <ul style="list-style-type: none"> <li>– environmental</li> <li>– nutritional</li> <li>– technological</li> </ul> </li> <li>• outline steps in food product development, for example: <ul style="list-style-type: none"> <li>– design</li> <li>– produce</li> <li>– evaluate</li> </ul> </li> <li>• design, produce and evaluate a food product development, for example: (ACTDEK045, ACTDEK047, ACTDEK050, ACTDEK051) <ul style="list-style-type: none"> <li>– an individual healthy breakfast box</li> </ul> </li> <li>• demonstrate appropriate selection of equipment and techniques used in food preparation</li> <li>• demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP050) <ul style="list-style-type: none"> <li>– personal hygiene</li> <li>– food safety, e.g. the food danger zone, cross-contamination</li> <li>– safe work practices</li> <li>– use of PPE</li> </ul> </li> <li>• outline the role of market research in food product development, for example: <ul style="list-style-type: none"> <li>– identifying needs</li> <li>– economic viability</li> <li>– consumer feedback</li> </ul> </li> <li>• describe elements of the marketing mix, for example: <ul style="list-style-type: none"> <li>– product planning</li> <li>– price</li> </ul> </li> </ul>	<p><b>Task Number: 5</b></p> <p>Nature of Task:  Practical, Cumulative  Assessment in Food Preparation  and Practical Skills.  Percentage: 10%  Week: Weekly  Reported: Semester 1 and  Semester 2</p>
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|  | <ul style="list-style-type: none"><li>– placement and distribution</li><li>– promotion</li><li>• evaluate the effectiveness of a range of marketing strategies in promoting new products, for example: (ACTDEK040)<ul style="list-style-type: none"><li>– social media</li><li>– promotional strategies, e.g. taste testing in supermarkets</li><li>– pricing strategies</li></ul></li><li>• outline the functions of food packaging, for example:<ul style="list-style-type: none"><li>– to contain</li><li>– to preserve</li><li>– to inform and persuade</li></ul></li><li>• investigate suitable packaging options for a variety of food products and discuss environmental considerations</li><li>• outline legislative food-labelling requirements, for example:<ul style="list-style-type: none"><li>– ingredient list, e.g. food additive coding</li><li>– date marking</li><li>– nutrition information panel, e.g. country of origin</li><li>– information for allergy sufferers</li></ul></li><li>• discuss the role of technology in the preparation of food domestically and industrially (ACTDEK041)</li><li>• investigate the role of food additives in food processing</li><li>• investigate a range of emerging technologies in the food industry, for example: (ACTDEK044, ACTDEK047)<ul style="list-style-type: none"><li>– sustainable food production methods</li><li>– packaging innovations, e.g. active, vacuum and gas</li><li>– augmented reality (AR) shopping</li><li>– 3D printed food</li><li>– unmanned aerial vehicles (UAV), e.g. drones used in food production, monitoring and delivery</li></ul></li></ul> |  |
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