

Year 10 Design Technologies Global Food Studies

Achievement

By the end of Year 10, students explain how people working in design and technologies occupations consider factors that impact on design decisions and the technologies used to produce products, services and environments. They identify the changes necessary to designed solutions to realise preferred futures they have described. When producing designed solutions for identified needs or opportunities, students evaluate the features of technologies and their appropriateness for purpose for one or more of the technologies contexts.

Students create designed solutions for one or more of the technologies contexts based on a critical evaluation of needs or opportunities. They establish detailed criteria for success, including sustainability considerations, and use these to evaluate their ideas and designed solutions and processes. They create and connect design ideas and processes of increasing complexity and justify decisions. Students communicate and document projects, including marketing for a range of audiences. They independently and collaboratively apply sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary. They select and use appropriate technologies skillfully and safely to produce high quality designed solutions suitable for the intended purpose.

Assessment Criteria

An overall level of achievement in this subject is determined by the teacher's on-balance judgment of the evidence presented in students' summative assessment across the following:

- Processes and production skills: Investigating, designing, implementing and applying, reflecting, evaluating
- Knowledge and understanding: Knowledge and understanding of concepts, facts and procedures.

Delivery (mode, time requirements, lessons)

Students have access to scheduled lessons each week. Lessons are delivered via the online learning management system. Students are also expected to undertake independent study on their program to complete lessons, tasks and assessment in accordance with the Work Rate Calendar.

Student Requirements

Access to a kitchen and a variety of fresh food items, cooking utensils, computer, internet, printer and email.

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Units and Learning Experiences, Summative Assessment, Criteria Assessed, Approximate timing/due date of summative assessment		
Semester 1	Term 1	<p>Unit 1 – Eat for Life Students will focus on food, diet and health. They will extend their understanding of: food hygiene and safety, nutrition education tools, nutrients and their functions in the body, diet-related diseases, healthy food swaps, food allergies and intolerances, the design process and practical production of food.</p>
		<p>Summative assessment:</p> <ul style="list-style-type: none"> Written report – Practical Production
	Term 2	<p>Unit 2 – Food Sustainability Students will develop knowledge and understanding of food security, the food system, sustainable food production, genetically modified food production, food packaging and transportation, food waste and fair trade.</p>
		<p>Summative assessment:</p> <ul style="list-style-type: none"> Assignment – Design project
Semester 2	Term 3	<p>Unit 3 – On Trend Students will investigate food product development, flavor trends, dietary trends, factors that influence trends, acceptance of trends, and design techniques.</p>
		<p>Summative assessment:</p> <ul style="list-style-type: none"> Written Assessment – Design Challenge
	Term 4	<p>Unit 4 – Becoming an Informed Food Consumer Students will develop knowledge and understanding of food facts and fad diets. Students will develop knowledge and skills to process and produce variety of nutritious and healthy dishes.</p>
		<p>Summative assessment:</p> <ul style="list-style-type: none"> Research Assignment – Knowledge and Understanding & Process and production skills

Disclaimer All of the above information is accurate at the time of publication.