

Year 8 Design Technologies: Food & Design (Semester 1 or 2)

Achievement

Year 8 Design Technologies: Food & Design focuses on the processes of designing and producing food and food-related products. This course encourages personal independence and effective living within wider society. Food & Design is an interdisciplinary study drawing on the fields of nutrition and food preparation, product design, the built environment, human development, relationships and behaviour.

In this course, students become increasingly aware of the processes of growth and development. They make decisions and take actions to promote healthy eating and design products such as packaging and menu cards for their food items.

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, planning, critiquing, 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 and email.

Units and Learning Experiences, Summative Assessment, Criteria Assessed, Approximate timing/due date of summative assessment	
Semester 1 or 2	Unit 1
	<p>Introduction to Food Design: Designing safely with food</p> <ul style="list-style-type: none"> • What is Home Economics? • Preparing food safely • Recipe basics – investigating recipes and designing new ones • Using appliances correctly.
	<p>Summative assessment:</p> <ul style="list-style-type: none"> • Portfolio of work: Pancake stack – To design, produce and evaluate a pancake stack suitable for at least two people and create an eye-catching menu card for the dish.
	Unit 2
	<p>Introduction to Food Design: Healthy food</p> <ul style="list-style-type: none"> • Recipe Basics • The Greengrocer – Fruits and Vegetables • The design cycle.
	<p>Summative assessment:</p> <ul style="list-style-type: none"> • Portfolio of work: Batch of Muffins - To design, produce and evaluate a patch of 12 muffins that are appealing to multicultural teenagers and served at a local café and create a suitable packaging.

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