1 - REQUIREMENTS
To enable student participation and learning in practical lessons a contribution of $70.00 must be paid to purchase food and practical equipment. If you are unable to pay this contribution you will be required to bring the necessary resources from home for practical work for each week. If you are experiencing financial hardship, please arrange for financial assistance by contacting Mrs. Fawcett or Ms. Johnson. It would be greatly appreciated if this contribution could be paid by the end of Term 1. Failing to participate in practical lessons will disadvantage you and may result in course requirements not being satisfactorily met.

To participate in food practical lessons students MUST BRING the following to class:
- Full apron (not plastic) (available from school $7.00). If the student does not provide an apron they will not be allowed to participate in practical lessons.
- Hat ($2.00)
- Tea towel (students may hire a hat and/or a tea towel for 50c each)
- A container to take food home may be required

It is important to note that safety regulations only permit fully enclosed LEATHER SCHOOL SHOES to be worn in specialist classrooms. Students will be excluded from practical lessons if they are not wearing correct footwear.

Long hair must be tied up in a neat and safe fashion to participate in practical activities.

No practical lessons will take place the last week of each term. Students will all be involved in cleaning of equipment. This is a hygiene and OH&S issue.

For theory lessons you will need:
- 1 display folder for booklets and recipes
- Display folder or plastic sleeves for assignments

2 - AREAS OF ASSESSMENT:
In Year 10, not every task is a formal assessment task, but every piece of work counts towards the grade achieved for the ROSA. At the end of Year 10, a grade will be assigned to each student based on the combination of formal and informal assessment. A grade A, B, C, D or E will be allocated and recorded on the ROSA.

All class work, course work, practical work, field work, tests etc., are assessable for your ROSA. All work contributes towards success in the course and to the achievement of the outcomes specified in the syllabus.

<table>
<thead>
<tr>
<th>NATURE OF THE TASK</th>
<th>WEIGHTING</th>
<th>DATE OF TASK SUBMISSION</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Task 1: Research Assignment</td>
<td>10%</td>
<td>Term 2 Week 1</td>
</tr>
<tr>
<td>• Task 2: Design and Development Theory Practical</td>
<td>10% 10%</td>
<td>Term 3 Week 8</td>
</tr>
<tr>
<td>• Task 3: Half Yearly Practical Examination</td>
<td>10%</td>
<td>Term 2 Weeks 3 &amp; 4</td>
</tr>
<tr>
<td>• Task 4: Yearly Examination Theory Practical</td>
<td>10% 10%</td>
<td>Term 4 Week 6 &amp; Week 7</td>
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</tbody>
</table>

40% of your assessment is based on continuous, formative tasks which include:

- Weekly practicals 20% Tasks are all ongoing
- Homework tasks 10%
- Classwork 10%

Refer to the ‘Year 10 Record of School Achievement Assessment Guidelines, 2013’ for full details
Students are also assessed on their learning profile:
- Behaviour: Co-operative, safe, respectful towards others
- Participation: Involved in class activities, application to set tasks
- Attitude/Effort: Conscientious, motivated and prepared for class
- Assigned work: Completes classwork, homework and assignments
- Equipment: Brings all required equipment for lessons
- Personal Best: Produces personal best

**Practical Work:** - When students are absent this does not affect their average practical mark; however failure to participate in a practical lesson due to lack of equipment or poor behaviour will result in a zero mark being awarded for that practical lesson.

**Homework** - Students will be issued with homework tasks by their teacher to be completed by the due date. Homework will include activities related to the development of literacy and numeracy skills, specific skills and internet research.

**Semester Assignment** - If possible the assignment is to be word processed. Other forms of presentation can be negotiated with their teacher. Assignments on a USB will not be accepted.

**NB:** Late assignments/ homework tasks will result in Zero Marks unless an extension has been negotiated with the Head Teacher.
3 - COURSE OUTLINE
The Food Technology syllabus is concerned with the study of domestic, commercial and industrial applications of food technologies. It involves students investigating food through practical “hands on” applications and processes such as designing, researching, making, communicating and managing. It provides opportunities for students to evaluate the impact of food technologies on the individual, society and the environment.

UNIT ONE - POISON OR PLEASURE
This unit provides information about safe food practices, basic knowledge of the causes of food deterioration and spoilage and the principles of food presentation and storage. We also investigate the changes that occur in the functional properties of foods and how the technology associated with food processing has a social, economic and environmental impact on our society. We will examine how packaging plays a vital role in the distribution of food from the point of production to consumption.

UNIT TWO - MASTER CHEF
The food service and catering industry is a very important part of the overall food industry. Most people now enjoy the benefits of having a meal or snack outside the home. We will examine the current food service and catering industry in Australia - how different ventures operate, work opportunities available in the industry, menu planning, as well as learn to prepare and present some popular menu items.

UNIT THREE - FEAST OR FAMINE
This unit investigates the factors that contribute to the unequal distribution of food in Australia and around the world. These factors include the balance of international trade, the distribution of food between those who ‘have’ and those who ‘have not’, and the impact of difficult geography, poor roads and unstable political situations.

UNIT FOUR - TARGET MARKET
This unit explores the reasons why past and present foods are developed and their impact on our food choices. Students are guided through the steps of new innovative food product development and the range of marketing and promotional techniques used to target certain markets within the community.