

BRACKEN RIDGE STATE HIGH SCHOOL

Textiles and Food Studies

SEMESTER 1 Overview

TERM ALLOCATION AND LENGTH	UNIT	SUB TOPICS	ASSESSMENT
Term 1 – 10 weeks	Making a Smart Food Choice:	<ul style="list-style-type: none"> Investigating Nutrition Designing products & environments Producing & evaluating 	<p>Portfolio:</p> <ul style="list-style-type: none"> Students design and produce a food item suitable for sale at a school event and design a plan to manage the food sale environment
Term 2 – 11 weeks	International Inspirations	<p>For a series of cuisines including: Mexican, French, Japanese, Indian, Thailand, Chines, Vietnamese, Tropical:</p> <ul style="list-style-type: none"> Basic flavours and ingredients common to each country Key literacias Practical learning activities 	<p>Research Folio:</p> <ul style="list-style-type: none"> Part A- Investigate a particular country to gain background information on factors that influence diet. Part B- Generate a menu based on the research completed in Part A, and Produce a dish from their menu under practical exam conditions. Part C- Evaluate planning and cooking processes.

In this unit – **Making a Smart Food Choice**, students will investigate and make judgments on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating. They critically analyse factors that impact on designed solutions for global preferred futures, including social, ethical and sustainability considerations

The purpose of this unit – **International Inspirations** is to engage students in learning that centres on the impact of a range of cultural foods that influence our everyday eating habits. Students will learn basic elements of a range of cookery concepts native to a selected group cuisines to broaden their skills and experiences in the kitchen. Students will be required to gain more depth in their understanding of a particular culture through independent research. They will be required to apply their knowledge from this research by completing a practical cookery exam.

STRIVE TO ACCOMPLISH