

# BRACKEN RIDGE STATE HIGH SCHOOL

## Textiles and Food Studies

### SEMESTER 1 Overview

TERM ALLOCATION AND LENGTH	UNIT	SUB TOPICS	ASSESSMENT
Term 1 – 10 weeks	<b>Food Science</b>	<ul style="list-style-type: none"> <li>• Kitchen/Food Safety</li> <li>• Food careers</li> <li>• Reactions in foods</li> <li>• Social, ethical and sustainable factors</li> <li>• Experiment writing</li> <li>• Basic cookery skills</li> <li>• Design, Make, Appraise process</li> </ul>	<b>Folio and practical cooking task:</b> Design and produce a food item through range of scientific experiments to get the desired result. Develop sustainable packaging, logo and label that your product will be displayed in ready for consumers.
Term 2 – 11 weeks	<b>Food for Thought</b>	<ul style="list-style-type: none"> <li>• Ethical issues</li> <li>• Sustainable foods/food production</li> <li>• Basic cookery skills</li> <li>• Event planning</li> <li>• Menu planning</li> <li>• Design, Make, Appraise Process</li> </ul>	<b>Folio of planning documents and Hunger Banquet Event:</b> Planning Document and Practical Application · Students complete a planning document detailing all plans for hunger banquet- this document requires class and individual work. · Students develop a menu and carry out event for recognition of practical skills

In this unit – **Food Science**, students will critique needs or opportunities to develop design briefs. They will develop, modify and communicate design ideas by applying design thinking, creativity, innovation and enterprise skills of increasing sophistication. Students will effectively and safely test, select, justify and use appropriate technologies and processes to make designed solutions and evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability.

In this unit – **Food for Thought**, students will learn the basic elements of a range of cookery concepts relative to sustainable food practices to broaden their skills and experiences in the kitchen. Students will be required to gain more depth in their understanding of food ethics and sustainable food practices through planning and hosting an event. They will be required to apply their knowledge from this research by completing an event as a class.

STRIVE TO ACCOMPLISH