

Years 7-9 Food Technology Overview 2023

Our school community is one with high expectations.
We are collaborative and inclusive of all.
We deliver a 21st century guaranteed and viable curriculum that results in outstanding student achievement.

The Food Technology Curriculum links directly to:

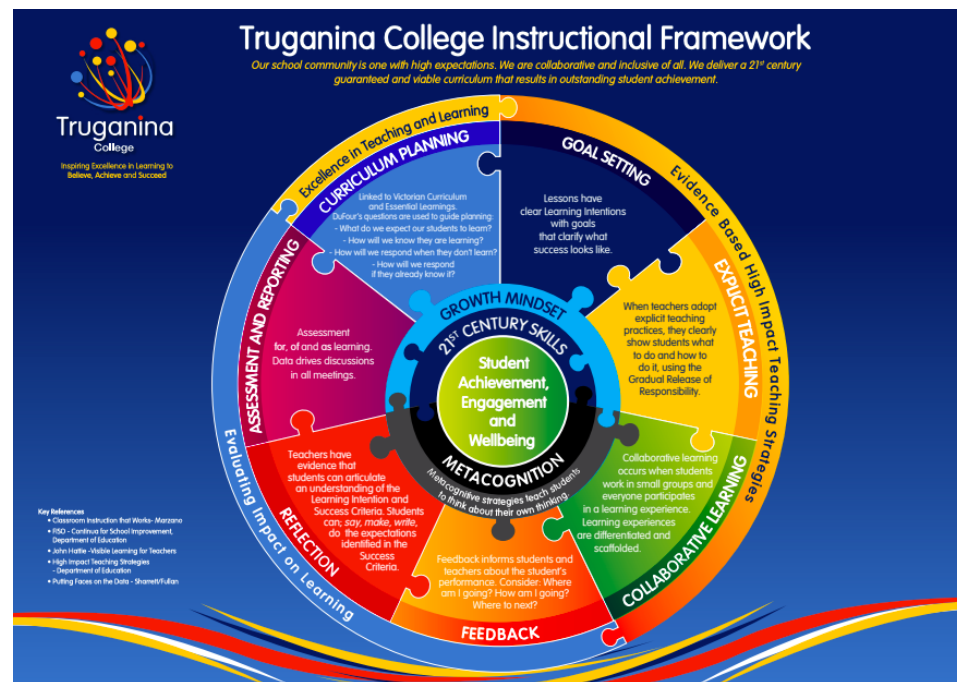
High Impact Teaching Strategies (HITS)



The planning, teaching and learning of the Food Technology Curriculum link directly to the College's Strategic Plan goals:

- Goal 1: To improve student learning outcomes in literacy and numeracy.
- Goal 2: To empower students to become independent and self-regulating learners.
- Goal 3: To enhance the health and wellbeing of all students.

Instructional Model

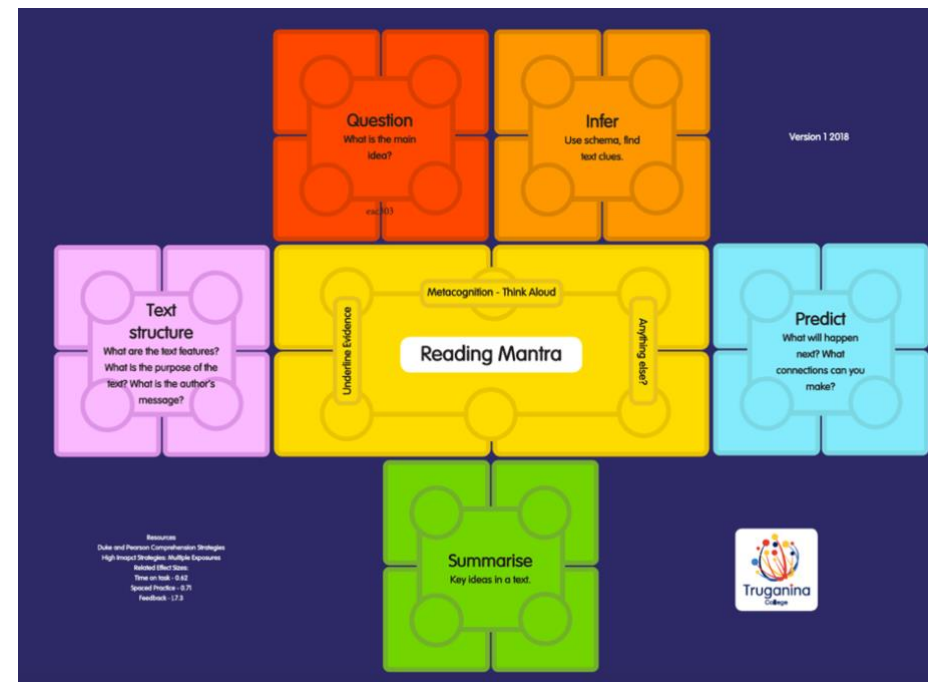


Curriculum Planning - Refer to DuFour's questions

- What do we need our students to learn?
- How will we know they are learning?
- What will we do if they have already learned?
- What will we do if they have not learned?

Assessment & Reporting - Data drives discussion in all meetings

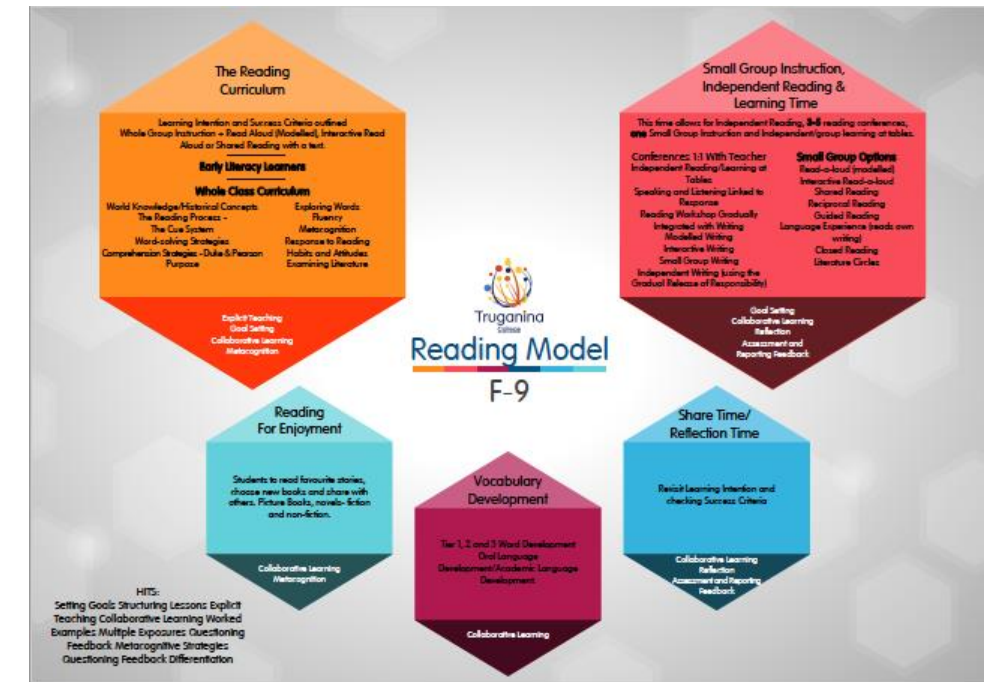
Reading Mantra



21st century skills

- Ways of Thinking: Creativity & Innovation, Critical Thinking, Problem Solving & Decision Making, Learning to Learn
- Ways of Working: Communication & Collaboration
- Ways of Living in the World: Local & Global Citizenship, Personal & Social Responsibility, Life & Career
- Tools for Working: Information Literacy, Information & Communication Technology (ICT) Literacy

Reading Model



Duke & Pearson Comprehension Strategies

Critical and Creative Thinking

	Term 1	Term 2	Term 3	Term 4
Year 7	<p>Engineering principles and systems Analyse how motion, force and energy are used to manipulate and control electromechanical systems when creating simple, engineered solutions (VCDSTC045)</p> <p>Materials and technologies specialisations Analyse ways to create designed solutions through selecting and combining characteristics and properties of materials, systems, components, tools and equipment (VCDSTC048)</p> <p>Investigating Critique needs or opportunities for designing and investigate, analyse and select from a range of materials, components, tools, equipment and processes to develop design ideas (VCDSCD049)</p> <p>Generating Generate, develop and test design ideas, plans and processes using appropriate technical terms and technologies including graphical representation techniques (VCDSCD050)</p> <p>Producing Effectively and safely use a broad range of materials, components, tools, equipment and techniques to produce designed solutions (VCDSCD051)</p> <p>Evaluating Independently develop criteria for success to evaluate design ideas, processes and solutions and their sustainability (VCDSCD052)</p> <p>Planning and managing Use project management processes to coordinate production of designed solutions (VCDSCD053)</p> <p>Meta-Cognition Examine a range of learning strategies and how to select strategies that best meet the requirements of a task (VCCCTM041)</p> <p>Summarising and Predicting</p>	<p>Food specialisations Analyse how characteristics and properties of food determine preparation techniques and presentation when creating solutions for healthy eating (VCDSTC047)</p> <p>Engineering principles and systems Analyse how motion, force and energy are used to manipulate and control electromechanical systems when creating simple, engineered solutions (VCDSTC045)</p> <p>Materials and technologies specialisations Analyse ways to create designed solutions through selecting and combining characteristics and properties of materials, systems, components, 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Year 9	<p>Food specialisations Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p>Materials and technologies specialisations Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p> <p>Producing Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Communicating and interacting for health and wellbeing Evaluate health information from a range of sources and apply to health decisions and situations (VCHPEP148)</p> <p>Planning and managing Develop project plans to plan and manage projects individually and collaboratively taking into consideration time, cost, risk and production processes (VCDSCD064)</p> <p>Questions and Possibilities Suspend judgements to allow new possibilities to emerge and investigate how this can broaden ideas and solutions (VCCCTQ044)</p>	<p>Food and fibre production Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046)</p> <p>Technologies and Society Critically analyse factors, including social, ethical and sustainability considerations, that impact on designed solutions for global preferred futures and the complex design and production processes involved (VCDSTS054)</p> <p>Materials and technologies specialisations Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p> <p>Investigating Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas (VCDSCD060)</p> <p>Generating Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Producing Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluating Evaluate design ideas, processes and solutions against</p>	<p>Food specialisations Investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (VCDSTC058)</p> <p>Materials and technologies specialisations Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p> <p>Producing Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Communicating and interacting for health and wellbeing Evaluate health information from a range of sources and apply to health decisions and situations (VCHPEP148)</p> <p>Planning and managing Develop project plans to plan and manage projects individually and collaboratively taking into consideration time, cost, risk and production processes (VCDSCD064)</p> <p>Questions and Possibilities Suspend judgements to allow new possibilities to emerge and investigate how this can broaden ideas and solutions (VCCCTQ044)</p> <p>Summarising and Predicting</p>	<p>Food and fibre production Analyse how food and fibre are produced when creating managed environments and how these can become more sustainable (VCDSTC046)</p> <p>Technologies and Society Critically analyse factors, including social, ethical and sustainability considerations, that impact on designed solutions for global preferred futures and the complex design and production processes involved (VCDSTS054)</p> <p>Materials and technologies specialisations Investigate and make judgements on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (VCDSTC059)</p> <p>Investigating Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas (VCDSCD060)</p> <p>Generating Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate design ideas of increasing sophistication (VCDSCD061)</p> <p>Producing Work flexibly to safely test, select, justify and use appropriate technologies and processes to make designed solutions (VCDSCD062)</p> <p>Evaluating Evaluate design ideas, processes and solutions against</p>

Summarising and Predicting

comprehensive criteria for success recognising the need for sustainability (VCDSCD063)

Planning and managing

Develop project plans to plan and manage projects individually and collaboratively taking into consideration time, cost, risk and production processes (VCDSCD064)

Reasoning

Examine a range of rhetorical devices and reasoning errors, including false dichotomies and begging the question (VCCCTR046)

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Summarising and Inferring

Last Updated: 20 December 2022