

St George College Senior Secondary Handbook

FOOD AND HOSPITALITY

LEVEL:	Year 10
TIME ALLOCATION:	One semester for 4 lessons per week
CORE TEXTS:	Additional support materials provided by the teacher.

PROGRAM AIMS:

- To explore the range of influences which impact on food choices and encourage students' selection of foods to follow the Australian National Dietary Guidelines
- To develop safe and hygienic work practices
- To develop students skills and knowledge to prepare a range food
- To develop an understanding of science in cooking
- To develop students skills and knowledge to present food creatively
- To develop ability to work productively in groups, pairs and as individuals.
- To develop ability to sequence tasks and effectively manage time
- To develop awareness of the impact of developments in technology on food and associated issues.
- To develop an understanding of food as a socialiser and a symbol of hospitality.
- To develop social and service skills relating to food.
- To develop an understanding of small business enterprise and food marketing strategies
- To develop skills of literacy and numeracy.
- To develop ability to access information from a variety of sources
- To develop skills in being able to evaluate and reflect on the processes and outcomes of their learning and set goals for self improvement.
- To develop ability to present learning in both written and oral contexts.
- To develop knowledge of employment / work areas associated with food

CONTENT:

- Preparation of foods from various cultures and for a range of catering needs
- Designing foods and creative food presentation
- Designing, analysing and evaluating menus
- Nutrition and food choice; analysing adolescent diet trends and risks; food additives
- Safe, hygienic and efficient work practices
- Time management and organisational skills
- Use of electrical appliances in food production
- Impact of technology in the work environment
- Catering and food service for special occasions
- Small business enterprise and food marketing strategies

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- Scientific processes in food preparation
 - Food related careers - technologist, caterer, chef, baker, environmental health officer, stylist etc
- * *Excursions to restaurants, food manufacturers, food markets etc will be included in the program.*

ASSESSMENT:

A variety of formative and summative assessment tasks will be undertaken. They include: practical tasks, research and written assignments, individual and group tasks, oral presentations. It is expected that student complete about 1 hours homework each week and there will be some need for lunchtime or after hours commitment for catering purposes.