

Possible assessment tasks	Assessment period	Topics and/or Concepts	The achievement grade includes assessment from the following tasks:
<p>Production work will focus on functional properties of food, components and cooking processes. With each production students will need to identify these properties and processes as part of their production plan.</p> <p>Possible recipes include:</p> <ul style="list-style-type: none"> - Monkey bread - Eggs Florentine - Vegetable Frittata - Chicken Noodle Salad - Teriyaki pork cutlets and spicy slaw - Ruby red jam - Fresh ginger cake - Lemon tarts - Caramelised hazelnuts - Apple Tarte tatin - Chocolate Eclairs - Okonomiyaki with mayonnaise - Spinach and pine nut cannelloni 	<p>Headstart – (Assessment Cycle 1)</p>	<p>UNIT 3: FOOD IN DAILY LIFE</p> <p>Area of Study 1 – The Science of Food</p> <ul style="list-style-type: none"> - Physiology of eating - Microbiology of digestion and use of nutrients - Food allergies and intolerances - Microbiology of food contamination - Application of food science terminology relating to chemical changes that occur during food preparation and cooking - Production of safe and nutritious meals 	<p>Classwork Portfolio (incorporating practice SAC activities and using Food Solutions Chapters 1 – 5)) eg. Create a life sized poster showing what happens to the food you have eaten today as it passes through your body.</p> <p>SAC 1 – The Science of Food</p> <p>A range of practical activities and records of two practical activities related to functional properties of components of food</p> <p>AND</p> <p>One or a combination of the following:</p> <ul style="list-style-type: none"> - a short written report: media analysis, research inquiry, structured question, case study analysis - an annotated visual report - an oral presentation or a practical demonstration - a video or podcast
	<p>Week (Assessment Cycle 2)</p>	<p>Complete Area of Study 1; begin Area of Study 2 – Food choice, health and wellbeing</p>	<p>Classwork Portfolio (Chapter 6 Food Solutions – Chapter 9)</p>

		<ul style="list-style-type: none"> - Patterns of eating in Australia and what influences what we eat - Role of media, technology and advertising on food habits - Principles of encouraging healthy eating in children - Producing healthy meals suitable for children and families 	<p>SAC 2 – Food Preparation and Processing</p> <p>A range of practical activities and records of two practical activities related to healthy meals for children and families</p> <p>AND</p> <p>One or a combination of the following:</p> <ul style="list-style-type: none"> - a short written report: media analysis, research inquiry, structured question, case study analysis - an annotated visual report - an oral presentation or a practical demonstration - a video or podcast - recipe collection
	<p>Week (Assessment Cycle 3)</p>	<p>Complete Unit 3, Area of Study 2</p> <p>Begin Unit 4, Area of Study 1 – Environment and Ethics</p>	<p>Classwork Portfolio and Practical Skills assessment (incorporating preparation for Unit 4 – Outcome 1)</p> <p>Semester One Exam (based on coursework covered in Unit 3)</p>