



Kalgoorlie-Boulder Community High School Course Outline

T&E: Home Economics - Food Science Year 10 Semester 2 2016

Week	Outcome	Topic	Formal Assessment Tasks
1-20	Technology Process & Materials	<ul style="list-style-type: none"> - Safe Practices in the Kitchen - International Foods Study – Meats, Vegetables, Fruits, Lentils - Eating Habits and Eating Patterns - Influences to the Diet - Kitchen Operations - Knife Skills - Equipment Details - Writing Kitchen Work Plans - Food Costing - Grocery Schedules – shopping online - Food Photography - Food Marketing - Table Setting - Napkin Folds - Menu Planning - Tableware - Dinner Parties - Hosts <p style="text-align: center;">Practical Cookery from around the World</p> <ul style="list-style-type: none"> - America - Mexico - Italy - Thailand - Greece - China - Australia - Russia - Indonesia - England - Europe - Middle East - India 	<p>Practical Cookery: (list is not exhaustive)</p> <ul style="list-style-type: none"> - Hot Dogs - Tacos - Crepes - French Onion Soup - Fettuccine Alfredo - Gnocchi - Green Curry - Moussaka - Anzac Biscuits - Fried Rice - Chilli Con Carne - Gulab Jamoons - Paella - Beef Stroganoff - Christmas Cookery <hr/> <p>Design Brief Assessment Tasks: Term 3 :</p> <ul style="list-style-type: none"> - Design a New International Food IC & AH - Social Occasions/Table Setting Task AH <p>Term 4 :</p> <ul style="list-style-type: none"> - International Country Research - 3 Course Dinner Practical IC & AH <hr/> <p>Practical Exam End Term 3</p> <ul style="list-style-type: none"> - Unseen Recipe <hr/> <p>Theory Exam Term 3 & 4</p> <ul style="list-style-type: none"> - International Foods

(IC) = In-Class Assessment (AH) = At-Home Assessment

All Practical Work (kitchen lessons) is assessed along with Student Design Work (theory lessons).
Please Note: This program is subject to change in response to the needs and abilities of the students.