



Kalgoorlie-Boulder Community High School Course Outline

T&E: Home Economics - Food Science Year 8 Semester 2 2016

Week	Outcome	Topic	Formal Assessment Tasks
1-20	Technology Process & Materials	Basic Cookery <ul style="list-style-type: none"> - Cookery Methods - Kitchen Equipment - Practical Cookery Skills - Food Costing Activities - Kitchen Safety & Hygiene Procedures - Measurement in Cookery 	Practical Cookery: <ul style="list-style-type: none"> - Fruit Kebabs - Scones - Healthy Salad - Spaghetti Bolognaise - Muffins - Patty Cakes - Pikelets - Chicken Burgers
		Food & Nutrition <ul style="list-style-type: none"> - Perishable & Non Perishable Foods - Six Food Nutrients - Five Food Groups - Healthy Eating Pyramid - Australian Guide to Healthy Eating - Australian Dietary Guidelines - Breakfasts - Lunches - Dinners - Snacks - Food Labelling Laws 	Design Brief : Design A Healthy Muffin IC & AH
			Theory Exam: Basic Cookery & Basic Nutrition
			Design Brief: Healthy Eating Poster

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

This program is subject to change in response to the needs and abilities of the students