



Kalgoorlie-Boulder Community High School Course Outline

T&E: Home Economics - Food Science Year 9 Semester 1 2016

Week	Outcome	Topic	Formal Assessment Tasks
1-10	Technology Process & Materials & Technology Skills	Foods for Social Occasions <ul style="list-style-type: none"> - What is a Menu ? - What is a social occasion? - Table Etiquette & Table Manners - Table Design - Equipment for Decoration - Eating Establishments 	Practical Cookery: <ul style="list-style-type: none"> - Mini Quiche - Mini Bruschetta - Spring Rolls - Garlic Chicken - Pumpkin Soup - Coconut Chicken Curry - Mini Apple Turnovers - Patty Cakes
		Practical Cookery from the Menu <ul style="list-style-type: none"> - Hors D'Oeuvres Foods - Entree Foods - Soup Foods - Sorbet - Main Course Foods - Accompaniment Foods - Dessert Foods - Beverages - Cake Foods 	Design Brief : Celebrations with Food Poster
		Cake Decorating <ul style="list-style-type: none"> - Types of Cakes - Decoration of Cakes - Using Commercial Cake Mixes 	Theory Exam: Celebrating with Food
			Design Brief: Cake Decorating Theory & Practical Assessment
11-20	Technology Process & Materials & Technology Skills	Foods for Gift Giving <ul style="list-style-type: none"> - Food Types used as gifts - Saving Money when making foods as gifts for people - After Dinner Food Types - Food Gift Giving Presentation Methods 	Practical Cookery <ul style="list-style-type: none"> - Lemon Biscuits - Lemon Butter - Passionfruit Butter - Tomato Chutney - Bottled Vegetables - Orange Marmalade - Nuts & Bolts - Melting Moments - White Christmas - Chocolate Truffles - Herbed Oils - Candles & Body Creams - Card Making/Jar Labels
		Practical Cookery <ul style="list-style-type: none"> - Foods will be made that create a hamper 	Design Brief: Theory Assessment Task – Foods for Gift Giving
			Theory Exam

(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.