



# Australian Curriculum: Design and Technologies- Year 9

## *TFD-Food specialisations*

### Band plan-2023

CURRICULUM	YEAR 9			
	SEMESTER 1		SEMESTER 2	
	Term 1	Term 2	Term 3	Term 4
<b>Unit name</b>	<b>Voyage of Discovery</b>		<b>Food for the Ages</b>	
<b>Unit description</b>	<p>This unit includes an investigation of the cookery techniques, equipment and ingredients of the cultures that have influenced the Modern Australian Cuisine starting with those from the Asia-Pacific and beyond. Students will consider how these ingredients can be used in everyday recipes for the family and also when cooking for parties and special occasions.</p>	<p>Hosting an event for family and friends whether it be a casual dinner or a fun special event is a simple way to come together to enjoy a meal. Bringing something unexpected to the table is a great way to start a conversation about different cuisines. People can talk about what they think of the dish, the ingredients it uses or even the way it is cooked. It can start a discussion about places you and your guests have travelled or would like to travel, and the types of cuisines they have tried.</p>	<p>The study of human nutrition provides an insight into the function and processes of the body. It is known that the body has different nutritional requirements at different stages of the life cycle. Each growth milestone is important and to be fit and healthy, and it is important to consider the demands on the body through these changes. Students will determine how food and nutrition requirements change throughout the lifecycle, and the Australian Guide to Healthy Eating to investigate the nutritional needs of Australians at various lifecycle stages.</p>	<p>Students will investigate the nutritional needs of a range of consumer groups and the specific foods they are consuming. They will consider the redevelopment of products suitable for various consumer groups.</p>

ASSESSMENT	YEAR 9				
	SEMESTER 1		SEMESTER 2		
	Term 1	Term 2	Term 3	Term 4	
	Special Event Planning- AT1	Cultural Food from Around the World - AT2	Nutrition Needs- AT3	Meeting Nutrition Needs-AT4	
<b>Range and balance of summative</b>	<b>Technique</b>	Project	Portfolio	Investigation	Portfolio
	<b>Type of text</b>	Short response	Multimodal	Design brief	Design brief- recipe book
	<b>Mode</b>	Written	Written and products	Written and products	Written and products

assessment conventions	Conditions	300 - 400 word response (150-200 words for 1 event Submit the completed workbook 2 practical cookery products	Group work Access to computers Home & school time 300-400 words written response 2 practical cookery products	5 weeks, own and class time Supervised with some teacher assistance Presented in a double-sided colour format Practical cookery of two recipe	5 weeks, own and class time Supervised with some teacher assistance Presented as A4 coloured, book style format Practical cookery of two recipes
<b>Aspects of the achievement standard</b>					
explain how people working in design and technologies occupations consider factors that impact on design decisions and the technologies used to produce products, services and environments	✓			✓	
identify the changes necessary to designed solutions to realise preferred futures they have described			✓		
when producing designed solutions for identified needs or opportunities, students evaluate the features of technologies and their appropriateness for purpose for one or more of the technologies contexts		✓			
create designed solutions for one or more of the technologies contexts based on a critical evaluation of needs or opportunities	✓	✓			
establish detailed criteria for success, including sustainability considerations, and use these to evaluate their ideas and designed solutions and processes		✓	✓	✓	
create and connect design ideas and processes of increasing complexity and justify decisions					
communicate and document projects, including marketing for a range of audiences			✓		
independently and collaboratively apply sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary	✓			✓	
select and use appropriate technologies skillfully and safely to produce high-quality designed solutions suitable for the intended purpose	✓		✓	✓	

Term 1

Term 2

Term 3

Term 4



indicates opportunities that summative assessments provide for students to demonstrate evidence against aspects of the achievement standard