

# 2024 Scope & Sequence – Year 10 Food Technology



<b>Term 1</b>	<b>Week</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
	<b>Topic</b>	Food for Specific Needs										
	<b>Content</b>	Explore a range of foods for specific needs and the means to satisfy these. Students plan and prepare safe and nutritious foods to meet specific food needs in various circumstances.										
	<b>Assessment</b>	Assessment Task "Research & Practical" - Due Week 9										

<b>Term 2</b>	<b>Week</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
	<b>Topic</b>	Food for Specific Needs	Food Service and Catering									
	<b>Content</b>	Continued from Term 1.	Examine food service and catering ventures and their ethical operations across a variety of settings and investigate employment opportunities. Students plan and prepare safe and appealing foods appropriate for catering for small or large-scale functions.									
	<b>Assessment</b>	Assessment Task "Restaurant creation & Practical" - Due Term 3 Week 3										

<b>Term 3</b>	<b>Week</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
	<b>Topic</b>	Food Service and Catering						Food Product Development				
	<b>Content</b>	Examine food service and catering ventures and their ethical operations across a variety of settings and investigate employment opportunities. Students plan and prepare safe and appealing foods appropriate for catering for small or large-scale functions.						Examine the reasons for developing food products and the impact of past and present food product innovations on society.				
	<b>Assessment</b>	Assessment Task "Restaurant creation & Practical" - Due Week 3										

<b>Term 4</b>	<b>Week</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	
	<b>Topic</b>	Food Product Development										
	<b>Content</b>	Examine the reasons for developing food products and the impact of past and present food product innovations on society. Students explore the processes in food product development and develop, produce and evaluate a food product.										
	<b>Assessment</b>	Assessment Task "Product design & practical" - Due Week 2										