

2024 Scope & Sequence – Year 9 Food Technology



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| Term 1 | Week | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| | Topic | Food Selection and Health | | | | | | | | | | |
| | Content | Students examine the role of food and its nutritional components in the body. Practical experiences – Students select, plan and prepare safe and nutritious foods to reflect national food guides. | | | | | | | | | | |
| | Assessment | | | | | | | | | | | |

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| Term 2 | Week | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
| | Topic | Food Selection and Health | | | | | Food Trends | | | | | |
| | Content | Students examine the role of food and its nutritional components in the body. Practical experiences – Students select, plan and prepare safe and nutritious foods to reflect national food guides. | | | | | Students examine historical and current food trends and explore factors that influence their appeal and acceptability. Practical experiences – Students plan, prepare and present safe, appealing food that reflects contemporary food trends. | | | | | |
| | Assessment | Assessment Task “Research and Practical” Due Week 2 | | | | | | | | | | |

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| Term 3 | Week | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
| | Topic | Food Trends | | | | | | Food for Special Occasions | | | | |
| | Content | Students examine historical and current food trends and explore factors that influence their appeal and acceptability. Practical experiences – Students plan, prepare and present safe, appealing food that reflects contemporary food trends. | | | | | | Students explore a range of special occasions including social, cultural, religious, historical and family. Practical experiences – Students plan and prepare safe food for special occasions, demonstrating appropriate food-handling and presentation skills. | | | | |
| | Assessment | Assessment Task “Research and Practical” Due Week 4 | | | | | | | | | | |

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| Term 4 | Week | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
| | Topic | Food for Special Occasions | | | | | | | | | | |
| | Content | Students explore a range of special occasions including social, cultural, religious, historical and family. Practical experiences – Students plan and prepare safe food for special occasions, demonstrating appropriate food-handling and presentation skills. | | | | | | | | | | |
| | Assessment | Assessment Task “Presentation and Practical” Due Week 3 | | | | | | | | | | |