



UNIT OUTLINE SEMESTER 1, 2019

Course Title	Food for Life	Course Code	7352
Unit Title	Food First (M)	Unit Code	74967
		Unit Value	1.0
Term 1 Unit	Working with Food	Unit Code	74967
		Unit Value	0.5
Term 2 Unit	Food for Everyone	Unit Code	74967
		Unit Value	0.5

SPECIFIC UNIT GOALS

This unit should enable students to:

- use safe, hygienic food handling practices
- use basic utensils, appliances and equipment appropriately
- use basic culinary terminology
- prepare, serve and store a variety of foods
- work in a team
- explore basic food preparation methods
- explore 2-3 social or festive occasions and identify foods for these occasions

CONTENT SUMMARY

- kitchen hygiene, safety, first aid and food storage:
 - food hygiene
 - equipment hygiene
 - personal hygiene
 - safety issues in the kitchen
 - basic first aid treatment for minor cuts and burns
 - food storage
- safe food storage procedures:
 - preventing food spoilage and possible side effects including food poisoning
- appropriate selection and use of equipment and appliances:
 - demonstrate correct procedures when using basic equipment and appliances during practical lessons with support
- culinary terminology:
 - definition of basic terms such as dice, saute, cream, fold etc.
- basic structure and origins of foodstuffs:
 - eggs, fruit, cereals and starches, vegetables, meat and other protein sources, dairy foods
- demonstration of practical food preparation methods:
 - use of a variety of colours, textures, flavours and shapes
 - storage of food
 - using correct preparation techniques
- self-evaluation of food items

- demonstration of practical food preparation methods:
 - select a variety of colours, textures, flavours and shapes
 - store food appropriately
 - use correct preparation techniques
 - evaluate food items
- food related social skills:
 - cultural norms of eating
 - the role of the host
 - styles of service (formal and informal, place settings, buffet etc.)
 - the role of food in festive and social occasions.

ASSESSMENT

TASK	DUE DATE	WEIGHTING
Recipe Portfolio (ongoing)	Week 16	20%
Practical tasks (ongoing)	Week 16	70%
Multiple Choice Test	Week 16	10%

SPECIFIC ENTRY & EXIT REQUIREMENTS FOR TERM UNITS

It is possible to enter this course at Term 2.

To exit at Term 1 you must complete the unit.

Entry into this course for Term 2 is by negotiation with the Executive teacher

ATTENDANCE AND PARTICIPATION

Students are expected to submit all assessment items and attend all classes, participate in a positive manner and seek support whenever it is required. Excursions, simulations and presentations by visitors (including lunchtime) may form part of classwork. It is your responsibility to catch up on missed work when absent from class.

Any student whose attendance falls below the 90% of the scheduled classes/contact time and has not provided substantial documentary evidence to cover the absence will be awarded a V grade. This means that 4 unexplained absences in a term or 8 unexplained absences in a semester could mean that a V grade may be awarded. However, the Principal has the right to exercise discretion in special circumstances if satisfactory documentation is supplied.

ASSESSMENT CRITERIA FOR ASSESSMENT AND REPORTING OF STUDENT ACHIEVEMENT

The following assessment criteria are a focus for assessment and reporting in this unit. Criteria are the essential qualities that teachers look for in student work. These criteria must be used by teachers to assess student's performance, however not all of them need to be used on each task. Assessment criteria are to be used holistically on a given task and in determining the unit grade.

Students will be assessed on the degree to which they demonstrate:

Assessment Criteria A/V, M/V

Students will be assessed on the degree to which they demonstrate:

- Investigation of knowledge
- Understanding and application
- Interpretation and evaluation
- Communication

Teachers will consider, when allocating grades, the degree to which students demonstrate their ability to complete and submit tasks within a specified time frame.

UNIT GRADES FOR COURSE

Unit Grade Descriptors for M Course

Grade	Descriptor
A student who achieves the grade A typically	<ul style="list-style-type: none">• demonstrates high level of ability in the modified assessment criteria• achieves all of the assessable goals of the unit• shows a consistent ability to transfer knowledge and apply skills in familiar and unfamiliar situations
A student who achieves the grade B typically	<ul style="list-style-type: none">• demonstrates sound ability in the modified assessment criteria• achieves most of the assessable goals of the unit• shows an ability to transfer knowledge and apply skills in familiar situations
A student who achieves the grade C typically	<ul style="list-style-type: none">• demonstrates satisfactory ability in the modified assessment criteria• achieves some of the assessable goals of the unit• shows an awareness of the need to transfer knowledge and skills
A student who achieves the grade D typically	<ul style="list-style-type: none">• demonstrates limited ability in the modified assessment criteria• achieves few of the assessable goals of the unit• shows limited awareness of the need to transfer knowledge and skills
A student who achieves the grade E typically	<ul style="list-style-type: none">• has met the minimum requirements for attendance and assessment.

CHEATING AND DISHONEST PRACTICE

The integrity of the College's assessment system relies upon all involved acting in accordance with the highest standards of honesty and fairness. Any departure from such standards will be viewed very seriously." Accordingly:

- Plagiarism - claiming authorship of someone else's work (intentionally or otherwise) - is a serious misdemeanour, and attracts severe penalties.
- Students are required to acknowledge the source of all material that is incorporated into their own work.
- Students may not submit the same item for assessment in more than one unit, unless specific agreement has been reached with the class teacher.

RIGHT TO APPEAL

You can appeal against your assessment if you feel that the result you obtained is not fair. You should first talk to your class teacher, and if you are not satisfied with the explanation you must discuss the situation with the Executive Teacher of the faculty concerned. If you still do not feel that your result is fair you should talk to the Deputy Principal, Teaching and Learning, for further advice on the 'appeal processes.

Executive Teacher: Clint Codey

Class Teacher: Renee Couto

Date: February 2019

