



Technology and Creative Arts Academy

UNIT OUTLINE

Year: 11/ 12 Accreditation: M

Timetable Period: Semester 2 2020

Classroom Teacher: Helen Clarke

Executive Teacher: Clinton Codey

Course Title	Food for Life	Course Code:	7352
Semester Unit	Independent Living	Unit Value/Code:	74970
Term Unit (a)	Independent Living - Moving On	Unit Value: 0.5	74988
Term Unit (b)	Independent Living - Moving Out	Unit Value: 0.5	75062

Specific Unit Goals:

The specific goals of this unit are for students to:

- demonstrate some understanding of the management process and apply some management principles to day-to-day situations
- consider some of the choices to be made when planning to live independently
- describe a variety of accommodation available and develop some awareness of some of the factors and additional costs associated with home purchases and renting
- explore decisions about resource management such as time management, budget management and consumer needs
- examine some of the factors that influence food choices
- plan and prepare a range of basic dishes working within budgetary and time constraints
- demonstrate some of the understanding and selecting of appropriate ingredients to prepare nutritious meals
- make informed decisions on some of the selection of foods including convenience foods
- begin to examine sustainability and the costs to the environment of not recycling, wasting food resource, incorrectly disposing of waste
- begin to appreciate the importance of behaving in an appropriate and ethical manner by considering their roles in the wider world, including local, national and international communities
- explore and identify some of the rights and responsibilities of consumers
- begin to investigate and discuss consumer protection
- describe food services available in the community and food related career opportunities
- begin to design, implement and evaluate some food exercises for entertaining on a budget

Content Summary:

- management process – an explanation of some of the steps and using the steps in food preparation tasks
- planning and preparing foods for some specific situations, including catering for special occasions
- stocking of cupboards and the storage of food
- some disposal, reuse and recycling of food (donation to neighbours, community organisation, composting)
- some planning, shopping and cooking incorporating timesaving equipment and convenience foods
- some current sustainability issues

- such as over purchasing perishables, increased landfill, pollution in waterways and increased urgency for recycling
- some of the influences on food choices including food patterns, the media, the availability and seasonality of foods and physical, social, emotional, technological, economic, religious, cultural factors
- types of accommodation and some of the related issues such as rental bonds, conditions of leases, landlords/tenant agreements, mortgages, credit ratings and contents and property insurance
- consumer rights and responsibilities and consumer some terminology
- some consumer protection – insurance, adequate insurance cover, Residential Tenancy Act, Resident’s Union
- some decision making with regard to choosing goods and services
- some deceptive advertising and consumer scams
- selection of appropriate foods and ingredients for nutritious meals
- establishing your home environment
- responsible and safe independent behaviour, such as careful mobile phone use, chat room etiquette, Internet and cyber safety, new technology bullying and harassment, personal security and social networking
- food services available in the community and jobs associated with the delivery of these food services

Cost of Materials:

There are costs associated with this unit of study, and they are as follows:

\$30.00 per term, \$60.00 for the semester. This covers consumables such as food used in practical lessons.

Assessment:

TASK	DUE DATE	WEIGHTING
Assignment	Week 12	20%
Test	Week 15	10%
Applied Learning	Ongoing	70%

SPECIFIC ENTRY & EXIT REQUIREMENTS FOR TERM UNITS:

This is a Semester Unit, students wishing to enter or exit after the end of term must have the change approved by the Academy Executive Leader and need to complete 50% of the assessment.

To exit at Term 3 you must complete the Assignment, Written Test and participate in the Applied Learning by Week 9.

Entry into this course for Term 4 is by negotiation with the Executive teacher.

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 a 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:

- Knowledge and understanding
- Skills application
- Effective management and work practices
- Communication
- Innovation and creativity

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

Attendance and Participation

It is expected that students will attend and participate in all scheduled classes/contact time/structured learning activities for the units in which they are enrolled, unless there is due cause and adequate documentary evidence is provided. Any student whose attendance falls below 90% of the scheduled classes/contact time or 90% participation in structured learning activities in a unit, without having due cause with adequate documentary evidence will be deemed to have voided the unit. However, the principal has the right to exercise discretion in special circumstances if satisfactory documentation is supplied.

Completion of Assessment Items

Students are expected to substantially complete and submit all assessment items. Exemption from an item and/or alternative assessment without penalty is available to students providing adequate documentary evidence. In order to meet the minimum assessment requirements of a unit, a student must substantially complete and submit at least 70% of the total assessment. However, the principal has the right to exercise discretion in the award of a grade or score in special circumstances where satisfactory documentation is supplied.

Late Submission of Assessment Items

Students are encouraged to submit work on time as this is a valuable organisational skill. Students are also encouraged to complete work even if it is late as there are educational benefits in so doing. The following policy is to ensure equity for all students:

- All assessment tasks are expected to be submitted by the specified due date
- Where marks are awarded for assessment tasks, a late penalty will apply unless an extension is granted. The penalty for late submission is 5% of possible marks per calendar day late, including weekends and public holidays, until a notional zero is reached. If an item is more than 7 days late, it receives the notional zero. Submission on weekends or public holidays is not acceptable. Calculation of a notional zero is based on items submitted on time or with an approved extension (Refer to Notional Zeros)
- Where marks are not awarded, and a grade only is given for an assessment task, teachers will take into account the extent to which students have demonstrated their ability to complete and submit the task by the due date (taking into account any extensions granted) in awarding the grade
- Unless there are exceptional circumstances, students must apply for an extension to the specified due date in advance, providing due cause and adequate documentary evidence for late submission
- It may not be possible to grade or score work submitted late after marked work in a unit has been returned to other students
- The principal has the right to exercise discretion in the application of the late penalty in special circumstances where satisfactory documentation has been provided.

Notional Zeros

Where students fail to hand in assessment items for which marks are awarded, they will be awarded a notional zero for that assessment item. The notional zero will be a score, which lies between 0.1 of a standard deviation below the lowest genuine score for that item and zero. Note: if the lowest genuine score is zero, the notional zero is zero.

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. Plagiarism is the copying, paraphrasing or summarising of work, in any form, without acknowledgement of sources, and presenting this as a student's own work. Examples of plagiarism could include, but are not limited to:

- submitting all or part of another person's work with/without that person's knowledge
- submitting all or part of a paper from a source text without proper acknowledgement
- copying part of another person's work from a source text, supplying proper documentation, but leaving out quotation marks
- submitting materials which paraphrase or summarise another person's work or ideas without appropriate documentation
- submitting a digital image, sound, design, photograph or animation, altered or unaltered, without proper acknowledgement of the source.

Right to Appeal

The ACT system operates a hierarchy of reviews and appeals:

- Student seeks review from teacher regarding assessment task mark/grade, unit score, unit grade, course score
- Student seeks review from head of department, if required following review by teacher
- Student appeals to her/his college principal for a review of college assessment relating to assessment task grade/mark, unit grade, unit score, course score, penalty imposed for breach of discipline in relation to assessment
- Student, who has been through the college appeal process, may appeal to the Board against the college procedures by which the appeal decision was reached.

Executive Teacher: Clinton Codey

Class Teacher/s: Helen Clarke

FURTHER INFORMATION ON RELEVANT BSSS POLICIES CAN BE FOUND HERE:

http://www.bsss.act.edu.au/_data/assets/pdf_file/0010/313777/P_and_P_Manual_2019_V5.pdf

UNIT GRADES FOR COURSE

<i>A student who achieves an A grade typically</i>	<i>A student who achieves a B grade typically</i>	<i>A student who achieves a C grade typically</i>	<i>A student who achieves a D grade typically</i>	<i>A student who achieves an E grade typically</i>
<p>Demonstrates extensive knowledge and understanding of the concepts in this unit</p> <p>Successfully applies these concepts to both familiar and unfamiliar contexts</p>	<ul style="list-style-type: none"> • Demonstrates knowledge and understanding in most of the concepts in this unit • Appropriately applies these concepts to familiar contexts 	<ul style="list-style-type: none"> • Demonstrates knowledge and understanding in some of the concepts in this unit • Applies these concepts to familiar contexts 	<ul style="list-style-type: none"> • Demonstrates knowledge and understanding in some of the concepts in this unit 	<ul style="list-style-type: none"> • Demonstrates knowledge and understanding in some of the concepts in this unit
<p>Is organised and prepared</p> <p>Presents and applies concepts independently</p> <p>Shows initiative in the completion of tasks</p> <p>Collects, researches and critically evaluates information</p>	<ul style="list-style-type: none"> • Is organised and prepared • Presents and applies most concepts independently • Sees tasks through to completion • Collects, researches and evaluates information effectively 	<ul style="list-style-type: none"> • Is organised and prepared • Presents and applies some concepts with guidance • Sees tasks through to completion with guidance • Collects, researches and evaluates information satisfactorily 	<ul style="list-style-type: none"> • Requires support with organisation and preparation • Shows limited application of concepts • Completes tasks with supervision • Provides minimal evidence of research and evaluation 	<ul style="list-style-type: none"> • With assistance, applies concepts • Shows limited application of concepts
<p>Works in a hygienic and safe manner to complete practical tasks in familiar and unfamiliar situations</p> <p>Works efficiently on tasks that have some complexity</p> <p>Works productively as an independent learner and as a valuable member of a group</p>	<ul style="list-style-type: none"> • Works in a hygienic and safe manner to complete practical tasks in familiar and some unfamiliar situations • Works efficiently on tasks that have some complexity • Works productively as an independent learner and as a member of a group 	<ul style="list-style-type: none"> • Works in a hygienic and safe manner to complete practical tasks in familiar situations • Works on tasks under limited supervision • Actively participates in group work 	<ul style="list-style-type: none"> • Works in a hygienic and safe manner to complete practical tasks with instruction • Works on tasks under direct supervision • Minimal participation within a group 	<ul style="list-style-type: none"> • Works in a hygienic and safe manner to complete practical tasks
<p>Records information in a logical manner</p> <p>Presents ideas clearly using task appropriate language</p>	<ul style="list-style-type: none"> • Records most information in a logical manner • Presents ideas using task appropriate language 	<ul style="list-style-type: none"> • Collects and records some information • Generally presents ideas using task appropriate language 	<ul style="list-style-type: none"> • Collects and records limited information • Presents some ideas clearly 	<ul style="list-style-type: none"> • Records and presents information
<p>Shows originality and is imaginative in their work</p>	<ul style="list-style-type: none"> • Displays some originality and effectively adapts ideas in their work 	<ul style="list-style-type: none"> • Adapts suitable ideas in their work 	<ul style="list-style-type: none"> • Copies some ideas in their work 	<ul style="list-style-type: none"> • Has some original ideas