

ENTERPRISE ACADEMY

SEMESTER 1 2019

Course Title	Food for Life	Course Code	7146
Unit Title	Food and Culture in Australia	Unit Code	71414
Semester Unit	Food and Culture in Australia	Unit Value	1.0
Term 1 Unit	Australian Foods	Unit Value	0.5
Term 2 Unit	World Foods in Australia	Unit Value	0.5

GOALS

The specific goals of this unit are for students to:

- discuss the defining characteristics of Australian cuisine
- assess the importance of food in a cultural identity
- investigate traditional and contemporary native/bush foods and their uses
- discuss the impact of early European influences on food habits
- outline the historical changes to the availability of food
- investigate and discuss the factors which have influenced the evolution of an Australian cuisine
- describe the nutritional status of Australians throughout Australia's history
- investigate the development of the Australian food industry
- critically analyse the issues associated with food sustainability in Australia.
- identify the major multicultural influences on contemporary Australian diets
- prepare, cook and serve a range of foods which reflects the changing nature of Australian cuisine over time

CONTENT SUMMARY

- evolution and identification of Australian cuisine
- fusion cooking
- traditional diet of Aboriginal and Torres Strait Islander communities including foods eaten and sourcing these, nutritive value, traditions and methods of cooking
- Australian Native Food Industry
- diet of the Early Settlers and the challenges faced
- nutritional issues throughout Australian history
- development of the Australian agricultural industry
- World Wars and the Depression and the effect on Australian society and the diet of Australians
- the significance of food prepared for festive, social and religious occasions
- immigration and its impact on Australian society and the diet of Australians for example, the Gold Rush era, during and after the depression and World Wars, the introduction of the Snowy Mountain Scheme, Asian immigration after the Vietnam War

- traditional and contemporary cuisine of a wide variety of countries
- religious and cultural beliefs and practices of a wide range of cultural groups
- multicultural influences on Australian culture during the 19th ,20th and 21st centuries
- development of technology and its influence on the Australian food industry and cuisine
- historical, current and future influences on the sustainability of Australian food resources and industry
- modern cuisine in Australia and future directions
- design and preparation foods that reflect various periods of time in Australian history and from a wide range of countries around the world

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	DESCRIPTION	DUE DATE	WEIGHTING
Assignment	Research Assignment	Week 6	20%
Test	Short answer, multiple choice, extended response	Week 9	15%
Applied Learning	Practical work - food preparation and presentation	Ongoing	30%
Applied Learning	Practical Test	Week 12/13	20%
Test	Short answer, multiple choice, extended response	Week 16	15%

Specific Entry & Exit Requirements for Term Units

To exit at Term 1 you must complete the Research Assignment, Written Test and participated in the Applied Learning by Week 9.

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.

LATE SUBMISSION OF WORK

Students are encouraged to submit work on time, as it is a valuable organisational skill. Students are also encouraged to complete work even if it is late, as there are educational benefits in doing so.

Late work will receive a penalty of 5% (of possible marks) per calendar day late, unless an extension is granted by the class teacher prior to the deadline. This means that 5% is taken off the possible marks that could have been achieved eg. If a student achieved a score of 75/100, and the item is one day late, then five marks (5% of 100) would be taken from 75, which leaves the score as 70/100. 'Per calendar day late' means each day late whether it be a weekend or public holiday. Items due on any date must be submitted to the class teacher, faculty staff room, or front office at the college by 3.30pm on that day. After 3.30pm, the item

will attract the late penalty. Submission of work on a weekend or public holiday is not acceptable. If you do not submit your work to your class teacher, make sure that it is signed and dated by either another member of staff in the faculty staffroom, or a member of the front office staff.

Achievement in Accredited Courses is reported to the Board of Senior Secondary Studies and students with a Grade A-E. Late work submitted without approval will have an impact on the grade awarded to a student.

No work will be accepted after marked work has been returned or accepted after the unit has completed. Computer and/or printer failure will not be accepted as a valid reason for late work. Make sure you backup, keep hard copies and rough notes.

Unless prior approval is granted, any student who fails to submit assessment tasks worth in total 70% or more of the assessment for the unit, will be considered to be unassessable and will receive a V grade. The Principal has the right to exercise discretion in the application of the late penalty in special circumstances where 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:

- 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.

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>
Knowledge and Understanding	<ul style="list-style-type: none"> • Demonstrates extensive knowledge and understanding of the concepts in this unit • Successfully applies these concepts to familiar and unfamiliar contexts 	<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 in some of the concepts in this unit
Skills Application	<ul style="list-style-type: none"> • Is organised and prepared • Presents and applies concepts independently • Demonstrates initiative in the completion of tasks • Collects, researches and critically evaluates information 	<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 direct supervision, attempts tasks with limited application of concepts, research and evaluation
Effective Management and Work Practices	<ul style="list-style-type: none"> • Works in a hygienic and safe manner to complete practical tasks in familiar and unfamiliar situations • Works efficiently on tasks that have complexity • Works productively as an independent learner and as a valuable member of a group 	<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 task with direct supervision
Communication	<ul style="list-style-type: none"> • Records information in a logical manner • Presents ideas clearly using task appropriate language 	<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"> • Requires assistance in collecting and recording information
Innovation and Creativity	<ul style="list-style-type: none"> • Displays originality and is imaginative in their work 	<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 difficulty in conveying ideas in their work

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.

MODERATION

Throughout the semester, moderation in the form of common marking schemes, cross marking and joint marking occurs across all units in the Moderation Group to ensure comparability of standards. Moderation is a process whereby student's work is compared so that student performance can be graded fairly and consistently. Moderation takes some time, and so students may not receive their work back until ACT wide moderation of grades across all colleges has occurred. Small Group Moderation is carried out in courses with small class sizes.

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 Programs for further advice on the 'appeal process'.

Executive Teacher: Clinton Codey

Class Teacher: Donna Smythe and Helen Clarke

Date: 28 February 2019