YEAR 8 FOOD TECHNOLOGY WORK PLAN: SEMESTER 1, 2017 – G5: Mrs Trina O'Donnell, G2 & G3: Mrs Sue Jansen

UNIT	SEMESTER 1 TOPICS	ASSESSMENT	DUE DATE
WHAT ABOUT ME?	**Sew What?** • Sewing machine skills • Overlocking skills • Pattern construction skills	Assignment: Plan, Design and create a Drawstring Bag	**Term 1** **Week 7** 8G5: 9th March Lesson 5
	You are what you eat? ▪ Safety and hygiene in the kitchen ▪ Measuring skills ▪ Knife skills ▪ The Four Functions of Food ▪ The Five Food groups ▪ Six Food Nutrients ▪ The Australian Guide to Health Eating ▪ The Healthy Eating Pyramid ▪ Analysing Meal Plans	Continuous Cookery: Topic 1: Rice Paper Rolls Topic 2: Chicken Stir Fry Topic 3: Mexican Topic 4: Salad Jars Topic 5: Fried Rice Topic 6: Foundation Biscuits	**Week 8** 8G2: 14th March Lesson 4 8G3: 17th March Lesson 2
	Home Cookery Assignment: Students review home dinner practices then plan and prepare a two course meal for the family. This includes self and family evaluation.	Assignment: Home Cookery	**Term 2** **Week 5** 8G5:18th May Lesson 5 8G2: 23rd May Lesson 1 8G3: 18th May Lesson 1
	Salad Jars Assignment: Students will complete a collaborative assignment. They will use their knowledge learnt throughout the unit to plan, prepare and analyse their salad jar creation.	Assignment: Salad Jars	**Week 8** 8G5: 8th June Lesson 3 8G2: 6th June Lesson 3 8G3: 9th June Lesson 1

This work plan was last updated on Tuesday, 31 January 2017. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.