



CANBERRA HIGH SCHOOL - Technology Learning overview for Term 3

Subject: Food for Australians

During Term 3, students will learn to apply knowledge to design, produce and evaluate a number of food items and recipes using a variety of cooking techniques. Students will investigate various cultures around the world and their related food products. Their major project this term is presenting a design portfolio of an Asian banquet meal. In a practical setting students identify and display appropriate techniques and safety procedures in a kitchen environment and evaluate production processes for accuracy, quality, safety and efficiency. Work and communication will occur in class and within your child's Google Classroom page.

Week	Topic	Content/Activity/Tasks
1- July 20	Safety and Hygiene	Introduction to Foods for Australians Unit Outline Safety in the domestic kitchen Prac 1 - Pumpkin Damper
2- July 27	Modern Australian Cuisine	What is Australian Cuisine? How has Australian Cuisine come to be? Prac 2 - Meat Pie
3- August 3	Modern Australian Cuisine	Around the world on a plate Prac 3 - Aussie Burger
4- August 10	Chinese Cuisine	What is the design cycle? Asian Banquet Design Portfolio Prac 4 - Spring Rolls
5- August 17	Chinese Cuisine	Asian Banquet Design Portfolio Prac 5 - Mongolian Beef
6- August 24	Chinese Cuisine	Asian Banquet Design Portfolio Prac 6 - Asian Banquet Meal
7- August 31	European Cuisine	How to make pasta



CANBERRA HIGH SCHOOL - Technology Learning overview for Term 3

Subject: Food for Australians

	(Italian)	What foods are eaten in Italy? Pac 7 - Spaghetti
8- September 7	European Cuisine (Italian)	How to make fresh pizza dough? Purpose of yeast Prac 8 - Pizza
9- September 14	European Cuisine (Italian)	Fermentation Prac 9 - Gnocchi
10- September 21	Indian Cuisine	Herbs and Spices Curry Prac 10: Butter chicken