



CANBERRA HIGH SCHOOL - Technology Learning Semester Overview

Subject: International Cuisine

During Semester 1, 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
Week 1	Safety and Hygiene Bush Tucker	Introduction to International Cuisine Unit Outline Safety in the domestic kitchen Prac 1 - Scones/Damper
Week 2	Bush Tucker	What is Australian Cuisine? How has Australian Cuisine come to be? Prac 2 - Meat Pie
Week 3	Modern Australian Cuisine	Around the world on a plate Prac 3 - Aussie Burger
Week 4	Asian Cuisine	Assessment 1: Asian Banquet Design Portfolio Prac 4 - Spring Rolls
Week 5	Asian Cuisine	Asian Banquet Design Portfolio Prac 5 - Mongolian Beef
Week 6	Asian Cuisine	Asian Banquet Design Portfolio Prac 6 - Asian Banquet Meal



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



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Week	Topic	Content/Activity/Tasks
Week 1	Indian Cuisine	Indian Cuisine What foods are eaten in Mexico Prac 1 - Tikka Masala
Week 2	Indian Cuisine	Indian Cuisine Herbs and Spices Prac 2
Week 3	Mexican Cuisine	Mexican Cuisine Prac 3 - Nachos
Week 4	Mexican Cuisine	Assessment 2 - International Dish Assessment Task Prac 4 - Taco's
Week 5	Mexican Cuisine	International Dish Assessment Task Prac 5 - Spiced Rice Pudding
Week 6	North America Cuisine (Canada)	Canadian Cuisine Prac 8: Crepes and Canadian Bacon
Week 7	North America Cuisine (Canada)	American Cuisine Prac 9: American Hamburger
Week 8	North America Cuisine (Canada)	Canadian Cuisine Prac 8: Crepes and Canadian Bacon



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Week 9	Choice	
Week 10	Choice	Prac 10: BBQ