Unit 1 and 2 proposed dates and outcome overview

Unit 1: Food safety and properties of food

Unit 2: Planning and preparation of food

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| Area of study | Outcome Number and description | Week number/date |
| UNIT 1 |  |  |
| 1. Keeping food safe | Outcome 1  Explain and apply safe and hygienic work practices  when storing, preparing and processing food.  **Test** | Week 4 |
| 1. Food properties and preparation | Outcome 2  ‘Analyse the physical, sensory, chemical and functional properties of key foods, and select,  prepare and process foods safely &hygienically to optimise these properties using the design process.  **Part A Presentation of key foods**  **Part B Practical Test design task**  **Part C Test** | Week 13 |
|  | MINI SAT  ‘safely and hygienically implement the production plans for a set of Four to six food items that comprise the product, evaluate the sensory  Properties of the food items, evaluate the product using the Evaluation criteria, and evaluate  The efficiency and effectiveness of production activities.’  **Outcome 3- Design Folio Part 1** | Week 16 |
| UNIT 2 (start 2 weeks before end term 2) |  |  |
| 1. Tools, equipment, preparation and processing | use a range of tools and  equipment to demonstrate skills and  implement processes in the preparation, processing, cooking and presentation of key foods to maximise their properties.  **Outcome 1** **Mini SAT** **Design Folio Part 2** | Week 11 (early sept) |
| 1. Planning and preparing meals | Outcome 2- Test (See New outcomes 2.1 part 2)  The test has two parts: the first part consists of questions about tools, equipment and cooking methods; the second part is a production report. | Week 13  (term 4) |
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Unit 3 and 4 proposed dates and outcome overview

Unit 3 Food preparation, processing and food controls

Unit 4: Food product development and emerging trends

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| Area of study | Outcome Number and description | Week number/date |
| UNIT 3 |  |  |
| 1. Maintaining food safety un Australia | Outcome 1  **‘**Explain the roles and responsibilities of and the relationship between national, state and local authorities in ensuring and maintaining food safety within Australia.’  - **Case Study-Test conditions** | Week 4 |
| 1. Food preparation and Processing | Outcome 2  ‘analyse preparation, processing and preservation techniques for key foods, and prepare foods safely and hygienically.’  **Part A Worksheets**  **Part B Practical Test**  **Part C Test** | Week 13 |
| 1. Developing a design plan | SAT  ‘safely and hygienically implement the production plans for a set of four to six food items that comprise the product, evaluate the sensory properties of the food items, evaluate the product using the evaluation criteria, and evaluate the efficiency and effectiveness of production activities.’  Outcome 3- Design Folio Part 1 | Week 16 |
| UNIT 4 (start 2 weeks before end term 2) |  |  |
| 1. Implementing a design plan | Outcome 1  ‘safely and hygienically implement the production plans for a set of four to six food items that comprise the product, evaluate the sensory properties of the food items, evaluate the product using the evaluation criteria, and evaluate the efficiency and effectiveness of production activities.’  **Design Folio Part 2** | Week 11  Final due date early Sept |
| 1. Food product development | SAC 1 Outcome 2-  ‘analyse driving forces related to  Food product development, analyse  New and emerging food products,  And explain processes involved in the development and marketing of food products.’  **Test** | Week 13  (early term 4) |