**Course Outline – Unit 4**

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| **Week** | **Area of study** | **Book reference** | **Key knowledge**  | **Production task** | **Activities** |
| 1(15th July) | **1: Implementing a design plan** | Chapter 5Developing a design plan | * Implementing the plan
* Planning processes
* Properties of foods
* Safety and hygiene practices
 | SAT production 1* Bring plates and plan plating presentation
* Bring anything for food styling and set up for photography
 | **Design plan draft due**Production plansOrdering foodRevising knowledge |
| 2(22 nd July) |  | Chapter 6Implementing a design plan | * Recording evidence
* Evaluating items, product, processes and production
 | SAT production 2 | **Evaluation 1 due** refer back to brief and the evaluation criteria, evaluate sensory properties, complex processes, chemical and physical properties. Discuss improvements, changesTest your knowledgePractice exam question |
| 3(29th July) | **2: Food product development** | Chapter 7Factors driving product developmentChapter 8Product development | * Factors of food product development
* Process of product development
* Types of product development
 | SAT production 3 | Food for healthLoGiCane sugarTime trialBerocca performance Twist N Go drinkWhat's for dinner?Researching new productsBriefly speakingCreating criteriaSummarise thisSuccessful line extensionsNew productsTest your knowledgePractice exam question  |
| 4(5th Aug) |  | Chapter 9:Packaging and marketing | * Food product marketing
* Promotional strategies
* Ethical marketing
 | SAT production 4 | Target marketsIdentifying marketsMcDonalds marketingPracticing the marketing mixSlogan powerMarket your productMedia analysisClass debateTest your knowledgePractice exam question |
| 5(12th Aug) |  | Chapter 10:New and emerging foods | * Analysis of food products
 | SAT production 5 | How does bread measure up?DescriptorsSensory testingDifference testGet tastingTest your knowledgePractice exam question |
| 6(19th Aug) |  | Chapter 11Environmental issues | * Environmental issues: food manufacturing, food packaging
 | SAT production 6 | How aware are you?Brymaroo catchment case studySoil erosion in VictoriaChemical for cropsTaste the differenceInvestigating organicsSummarise thisTest your knowledgePractice exam question  |
| 726th Aug) |  | Chapter 13: Food packaging | * Purpose of packaging
* Packaging systems
 | SAT production 7 | Explain this statementThe silent salesmanSummarise thisInvestigate furtherAre there any disadvantages?Tetra PakMAP and food spoilagePlastic coding systemsTest your knowledgePractice exam question  |
| 8(2nd Sept) |  | Chapter 14: New and emerging foods | * New and emerging foods
 | SAT production 8 | **Full folio draft due**Targeting productsCoke is ITPlant SterolsMore functional foodsTaste testCooking with Splenda |
| 9(9th Sept) |  |  | * Innovations and emerging technologies: genetic modification, high-pressure processing, microencapsulation, membrane technology
 | SAT production 9 | GM stakeholdersResearching non-browning potatoesMedia analysisSurveySensory analysisMedia analysisTaste testTest your knowledgePractice exam question  |
| 10(16th Sep)END TERM 3 |  |  |  **SAT due:****‘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.’**  | !8th October is the cut off date for entry in to Top Designs. | Revision for SAC 1 Outcome 4 |
| 11 Start TERM 4(7th Oct) |  |  | **SAC 1 Outcome 4:****‘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.’** | Exam revision | Exam revision |
| 12(14th Oct) |  |  | Exam revision |  | Exam practice questionsPractice exam (Teacher CD-ROM) |
| 13(21st Oct) |  |  | Exam revision |  | Exam practice questions |