

YEAR 8

Subject Code: FDS

FOOD STUDIES

HEAD OF DEPARTMENT: Mr Philip McLennan

Subject Outline

Food Studies is a subject which focuses on providing students with knowledge, skills and the ability to become independent learners in cookery. It also caters to the needs of the students who wish to further their studies in senior subjects such as Home Economics, Hospitality, Certificate II in Hospitality or Certificate II in Kitchen Operations. Food Studies is studied for one semester only and is an academic subject with a strong practical component.

Assessment Outline

Students are assessed using a range of written and non-written techniques including short answer tests, research reports, assignments, folios and practical tasks.

Students are assessed in five (5) constructs:

- Investigating
- Generating
- Producing
- Evaluating
- Collaborating and Managing

Career Pathways

- Chef/Cook
- Kitchen Hand
- Front of House (Table Waiting)
- Dietician
- Nutritionist
- Tourism
- Food Studies Teacher

Learning experiences

A variety of investigative and practical learning experiences will be offered to students in this subject. Topics studied include:

- Cookery Principles
- Kitchen Hygiene and Safety

Costs

Students are required to provide ingredients/materials to meet course requirements. Some incidental costs are met by the school e.g. consumables, some ingredients/materials and group activities.

Student requirements

Food Studies is a practical subject that is designed to cater for all ability levels. Students need to be prepared to participate in practical activities as this is an important and compulsory part of this course.

Students will need

- A4 books
- Exercise books
- A4 paper and display folders
- Ingredients for practical cookery
- Two (2) tea towels and a 'take home' container
- Personal device with access to the internet and a Word Processing Program (ie; Laptop or Tablet)
- Bakeware (ie; Pizza Tray, Muffin Tin, Sheet Tray, Slice Tray, etc.)