

## COURSE OVERVIEW

**Subject:** Year 9 Food

**Semester:** 1

**Teacher/s:** Liza Rebelo

**Year Group:** 9

### Course Overview

| Wk            | Content   | Assessment Task  | Weight (%) |    |
|---------------|---|--|------------|----|
|               |   |  | Sem.       | Yr |
| 1             | Introduction<br>Revision Safety and Hygiene<br>Australian Dietary Guidelines<br>Nutrients |  |            |    |
| 2             | Nutrients Continued<br>Practical Session: Smoothie  |  |            |    |
| 3             | Health and Diseases<br>Practical Session: Thai Beef Salad                                 |  |            |    |
| 4             | Health and Diseases<br>Practical Session: Moroccan Lettuce Cups                           |  |            |    |
| 5             | Health and Diseases<br>Practical Session: Mini Frittatas                                  |  |            |    |
| 6             | Health and Diseases<br>Practical Session: Chicken Parmigiana with Chips                   |  |            |    |
| 7             | Investigate Healthier Cooking Method<br>Assessment  | Assignment<br>Observation of Students While Cooking<br>Food Produced<br>Self-Evaluation          | 35         |    |
| 8             | Easter Activity<br>Practical Session: TBA   |  |            |    |
| 9             | Investigate Healthier Cooking Method<br>Assessment  |  |            |    |
| 10            | Practical Session: Healthier Cooking Method<br>Product Assessment                         |  |            |    |
| 11            | Design a Snack Food   | Assignment<br>Observation of Students While Cooking<br>Food Produced<br>Self-Evaluation          | 35         |    |
| 12            |   |  |            |    |
| 13            | Practical Session: Snack Food Assessment  |  |            |    |
| 14            | Understanding Cooking Process   | Work Completion/Folder Up to Date<br>Food Produced During the Practical Through Out the Semester | 30         |    |
| 15            | Practical Session: Apple Cake   |  |            |    |
| 16            | Practical Session Apple Strudel   |  |            |    |
| 17            | Practical Session: Aussie Cheese Hamburger  |  |            |    |
| 18            | Practical Session: Beef Wanton  |  |            |    |
| 19            | Practical Session: Beef Ragu  |  |            |    |
| 20            | Practical Session: Butter Chicken   |  |            |    |
| <b>TOTALS</b> |   |  | 100        |    |

### ASSESSMENT POLICY

1. Assessment tasks that have not been completed to the best of a student's ability (e.g. Untidy presentation, no indication of proof-reading / poor spelling or grammar, illegible writing) will be returned for rectification and submission the next school-day, with loss of 5% of allocated marks (rounded up to nearest whole mark)
2. At the time an assessment task is assigned, a DUE DATE will be notified.

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3. Failure to complete or submit the assessment task on the due date *without reasonable cause* will incur:
  - Late 1 school-day: *Loss of 10% of allocated marks (rounded up)*
  - Late 2 school-days: *Loss of 20% of allocated marks (rounded up)*
  - Late 3 school-days: *The work will not be accepted and parents notified (E-mail or 'phone)*
4. When a student is absent on the day an "in-class" assessment task is administered, s/he will be:
  - a. expected to complete the assessment task at the earliest opportunity that is convenient for both student and teacher, *provided the absence is Authorised within the meaning of the Education Act* (i.e. An 'R' or 'E' absence code is entered for the entire day in the College's absenteeism records)
  - b. deemed to have not completed the assessment *if the absence is unauthorised* (i.e. a 'U' or 'V' code is entered for the day in the College's absentee records), with a mark of 0 awarded for that assessment