

Year 9 Textiles and Food Studies
Learning & Assessment Overview 2021

Semester 1		Semester 2	
TFS 09.01.01 Re-think, Re-use	TFS 09.02.01 Processed Foods	TFS 09.03.01 Foods for Special Needs	TFS 09.04.01 Not So Plane
<p>In this unit, students analyse ways to produce designed solutions through selecting and combining characteristics and properties of materials, systems, components, tools and equipment. They apply design thinking as they develop an upcycled product that re-uses two or more textile products. They explore factors, including environmental sustainability, that impact on designs that meet community needs and explain the contribution of design and technology innovations and enterprise to society.</p>	<p>In this unit, students investigate and make judgments on the ethical and sustainable production and marketing of processed foods. They critically analyse factors (including social, ethical, economic, health and sustainability considerations) that impact on designed solutions for global preferred futures. They then apply design thinking as they develop a home-made version of a commercially produced food product that enhances food production in a specific context.</p>	<p>Students will investigate and make judgments on how the principles of food safety, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating. They apply design thinking as they develop a specialised food product for a challenging client, customers with special dietary requirements. Students collaboratively apply design processes and production skills, critically evaluating the challenging food needs of diverse people by preparing Grazing Platters for paying customers.</p>	<p>Students will investigate and make judgments on how the principles of food safety, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating. They will examine different methods of cooking and how these impact on food preparation techniques around the world. They will critically analyse factors (including social, economic and nutritional considerations) that impact on designed solutions for global preferred futures. They will use Design and Technologies knowledge and understanding, processes and production skills and design thinking to produce design solutions for identified needs or opportunities by developing a specialised food product: an airline main meal suitable for service on an economy class international flight.</p>
Unit Duration Weeks 1 - 10 (10 weeks)	Unit Duration Weeks 11 - 20 (10 weeks)	Unit Duration Weeks 21 - 30 (10 weeks)	Unit Duration Weeks 31 - 39 (9 weeks)
Assessment Task/s	Assessment Task/s	Assessment Task/s	Assessment Task/s
<p style="text-align: center;"> TFS 09.01.01 Project Folio <i>Technique: Project</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i> </p> <p style="text-align: center;"> <i>Issued: Week 1</i> <i>Due: Part A Week 4</i> <i>Par B Week 9</i> </p>	<p style="text-align: center;"> TFS 09.02.01 Short Response Exam <i>Technique: Examination</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i> </p> <p style="text-align: center;"> <i>Issued: Week 11</i> <i>Due: Week 19</i> </p>	<p style="text-align: center;"> TFS 09.03.01 Proect Folio + Product <i>Technique: Project</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i> </p> <p style="text-align: center;"> <i>Issued: Week 21</i> <i>Due: Week 29</i> </p>	<p style="text-align: center;"> TFS 09.04.01 Blog Entries + Product <i>Technique: Project</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i> </p> <p style="text-align: center;"> <i>Issued: Week 31</i> <i>Due: Week 38</i> </p>