

Year 10 Textiles and Food Studies
Learning & Assessment Overview 2021

Semester 1		Semester 2	
TFS 10.01.01 Sustainable Food Design	TFS 10.02.01 What's on the Menu	TFS 10.03.01 Zero Waste	TFS 10.04.01 Merch Design
<p>In this unit, students use Design and Technologies knowledge and understanding, processes and production skills and design thinking to produce designed solutions to identified needs or opportunities of relevance to individuals and regional and global communities. Students will investigate and make judgements on the ethical and sustainable production and marketing of food. They will then apply this design thinking by developing a proposal that enhances food production in a specific context: by developing and producing a sustainable and nutritious food product that is shelf-stable and preparation free and could be eaten when access to supermarket foods is limited.</p>	<p>In this unit, students will investigate and make judgments different food service and catering ventures and their value to society. They will examine employment opportunities and the operations and contribution of different food service ventures, including employer, employee and consumer responsibilities. Students will apply Design and Technologies processes and production skills by investigating principles of food safety and the impact of social, cultural and individual preferences on food products. They will generate design ideas for products and services by producing saleable coffee-shop style items suitable for sale at a managed school event.</p>	<p>In this unit students use Design and Technologies knowledge and understanding skills to investigate the ethical and sustainable production of food. Students will analyse the effects food production has on the environment, examine ethical concerns within the food industry and investigate current consumer trends regarding ethically produced food. In addition, students will follow the design process and implement production skills and processes, including preserving techniques, to develop food products that minimise food waste and are able to be kept for future consumption</p>	<p>In this unit students analyse design: the features and principles of good design and the ways designers use the design process to develop and evaluate products. They will examine ways to realise more sustainable methods of designing and producing marketing products that appeal to a specific target audience. Students will use Design and Technologies knowledge and understanding and processes and production skills to produce solutions to an identified need or opportunity of relevance to individuals and regional communities. In particular, they will use creativity and innovation skills to design and evaluate a range of merchandising prototypes that could be sold to festival-goers at a local music festival.</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 - 38 (8 weeks)
Assessment Task/s	Assessment Task/s	Assessment Task/s	Assessment Task/s
<p style="text-align: center;">TFS 10.01.01 Project Folio <i>Technique: Project</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i></p> <p style="text-align: right;"><i>Issued: Week 1</i> <i>Due: Week 9</i></p>	<p style="text-align: center;">TFS 10.02.01 Project Folio <i>Technique: Project</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i></p> <p style="text-align: right;"><i>Issued: Week 11</i> <i>Due: Week 19</i></p>	<p style="text-align: center;">TFS 10.03.01 Examination & Project <i>Technique: Examination & Product</i> <i>Mode: Written + Practical</i> <i>Conditions: Supervised</i></p> <p style="text-align: right;"><i>Issued: Week 21</i> <i>Due: Part A - Week 25, Part B - Week 29</i></p>	<p style="text-align: center;">TFS 10.04.01 Project Folio <i>Technique: Project Folio</i> <i>Mode: Written</i> <i>Conditions: Supervised</i></p> <p style="text-align: right;"><i>Issued: Week 31</i> <i>Due: Week 37</i></p>