

### Food Design/Technology

#### SUBJECT DESCRIPTION:

This subject aims to develop the knowledge, understanding and skills to ensure that students become critical users of technologies, and to understand how designers and producers solve problems and produce new ideas.

Students learn skills such investigating, generating, designing, producing, being innovative and communicating.

Students will learn to identify and safely use a range of tools, equipment and materials in the kitchen. They will be required to learn to use the Design process in both a theoretical and practical way and they will explicitly learn about the Australian Guide to Healthy Eating, in which the messages from this food model will be embedded within their practical classes. The course will focus on improving students' level of skill whilst applying a range of techniques, developing design skills while following safe work practices.

#### Common Assessment Tasks

- CAT 1 - Design a hamburger.
- CAT 2 - Design a dessert

### Product Design Materials

#### SUBJECT DESCRIPTION:

This subject aims to develop an appreciation for a range of materials including Tin, copper, brass and acrylic and to introduce basic techniques and tools with an emphasis on safe workshop practices.

Students will be required to design and produce various projects with original decorative features

#### Assessment will be based on:

- The quality of construction and finish.
  - The efficient use of time.
- Satisfactory completion of written work (e.g. design, evaluation).

#### Students will achieve these outcomes through:

- Investigation into tools, equipment and designs for products
- Design of model before manufacturing
- Production – set and self-designed products
- Evaluation of the product and skill used in the classroom