

Subject name **Technology Food and Fibre**

Subject code TFF

Course overview Studies in this subject aim to engage students in critical and creative thinking, to identify needs and opportunities related to the production of solutions for healthy eating and sustainable textile use. These units are designed to provide students with introductory knowledge and basic skills necessary to achieve success in the Design and Technologies units related to Food Specialisations and Food and Fibre Production study in Years 9 and 10.

Course outline

Year 8

- Investigate and generate solutions for a fibre (textile) product through hands-on learning experiences, exploring sewing skills and safe work practices
- The food and nutrition component explores a variety of cooking skills and safe, hygienic work practices through hands-on learning experiences as well as basic nutrition requirements, with a focus on adolescent needs

Assessment

- Textile design task
- Practical work in food preparation
- Workplans for cookery classes

Subject requirements

- Laptop for OneNote subject/course work
- Display book for course work handouts and work plans for cooking