



## DESIGN AND TECHNOLOGY (DAT)

### Stage 5: Years 9-10 Subject Overview

<b>Course Overview</b>	<p>This course consists of the following focus areas;</p> <ul style="list-style-type: none"><li>• Food in Australia</li><li>• Food Equity</li><li>• Food Product Development</li><li>• Food Selection and Health</li><li>• Food Service and Catering</li><li>• Food for Specific Needs</li><li>• Food for Special Occasions</li><li>• Food Trends</li></ul> <p>Students are required to participate in project-based learning relating to these focus areas.</p>
<b>Course Weighting</b>	<p>60% -Practical 40% -Theory based content.</p>
<b>Course Content</b>	<ul style="list-style-type: none"><li>• Understanding the importance of hygiene and safety in the kitchen</li><li>• Understanding of the importance of nutrition</li><li>• Understanding of food properties, processing and preparation</li><li>• Research and design of food items</li></ul>
<b>Year 9</b>	<p>Students complete the focus areas of Food in Australia, Food Equity, Food Selection and Health, and Food trends.</p>
<b>Year 10</b>	<p>Students complete the focus areas of Food Product Development, Food Service and Catering, Food for Specific Needs, Food for Special Occasions.</p>
<b>Assessment</b>	<p>Students are assessed by;</p> <ul style="list-style-type: none"><li>• Project based tasks</li><li>• Research tasks</li><li>• Written yearly examination.</li></ul>
<b>Course Requirements</b>	<ul style="list-style-type: none"><li>• Practical uniform – skull hat and bib apron (available from the clothing cottage)</li><li>• 128 page exercise book and USB drive</li></ul>

Students are asked to occasionally assist the senior Hospitality students with preparation and service during school-based catering functions.