

# YEAR 10 Home Economics – Celebratory Cooking

- Unit Outline -



## Course Description:

The students will look at the different ways cultures around the world celebrate with food. Students will get the opportunity to cook a variety of different dishes from different countries, that all have significant meaning in their particular culture.

Students are expected to develop the knowledge, skills and understandings of working in the formal environment of the Home Economics Centre.

Although recipes are set for the entire term, the menu is subject to change depending on fresh produce availability.

## Course Outcomes:

By the end of this unit you should be able to:

- Prepare a variety of healthy foods in a hygienic, organised manner.
- Correctly identify equipment used in the storage, preparation and serving of foods.
- Apply understanding of safe equipment use and management.
- Prepare foods using a variety of cooking methods.
- Identify procedures and elements of simple cooking techniques.

## Student's activities will include:

- Food Preparation
- Classroom Activities
- Written and Practical Test
- Assessment Tasks

## Course Vocabulary:

Celebratory,

## Specific Equipment required for each lesson:

- Pens/pencils
- Container to transport food (reusable)
- Folder(left in classroom) for work
- Aprons will be supplied
- Students with long hair are required to tie their up

## Duties:

As well as keeping their own work areas clean and tidy students are expected to help with the general upkeep of the room. To facilitate this they will have tasks allocated weekly and at the end of each term will be involved in major cleaning tasks. Students unwilling to participate in the activities and responsibilities of the Home Economics room in an appropriate manner may lose food preparation privileges.

**Course Timeline:**

<b>TERM 4</b>	<b>Activity</b>	<b>Assessment</b>
1	Ramadan – Pakistani Chickpeas with Tomato	Workbook
2	Passover –Chocolate & Almond Torte	Workbook
3	Diwali-Pakora	Workbook
4	Hanukkah- Jewish Batter Fried Apple Rings	Workbook
5	Thanksgiving – Pumpkin Pie	Workbook
6	Halloween – Toffee Apples	Workbook
7	Dia De Los Muertos- Bread of the Dead	Workbook
8	Lunar New Year - Korean Dumpling Soup	Workbook Due & Written Test
9	Christmas – Gingerbread House	
10	Cleaning	

## - Assessment Outline -

**Course Assessment:**

<b>Week</b>	<b>Assessment type</b>	<b>Weighting</b>	<b>Mark Achieved</b>	<b>Grade</b>
Wk 8	Written Test	20%		
Ongoing	Displaying Correct Hygiene and Safety Practices	20%		
Ongoing	Practical Cooking Skills	20%		
Ongoing	Attitude/Behaviour	20%		
Week 8	Finished Cooking Workbook	20%		