

YEAR 7 Home Economics – Cooking Gifts

- Unit Outline -



Course Description:

The students will look at cooking a variety of different recipes focusing on creating edible gifts for Christmas.

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 different items primarily for the purpose of gift giving.
- 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:

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:

TERM 4	Activity	Assessment
1	Cheese Straws	
2	Chewy Sugar Cookies	
3	Sweet Fudge	
4	Sweet Chilli Jam	
5	Marinated Feta Cheese	
6	Corn Relish	Written Test
7	Pickled Onions	
8	Gingerbread Biscuits	Workbook Due
9	Christmas Cooking – White Christmas	
10	Cleaning	

- Assessment Outline -

Course Assessment:

Week	Assessment type	Weighting	Mark Achieved	Grade
Week 6	Written Test - Cooking	20%		
Ongoing	Displaying Correct Hygiene and Safety Practices	20%		
Ongoing	Practical Cooking Skills	20%		
Ongoing	Attitude/Behaviour	20%		
Week 8	Finished Cooking Workbook	20%		