



Belconnen High School

COURSE OUTLINE Semester 2, 2026

Course Title: **8 Food Technology**

Faculty: **Technologies**

Faculty Head: Jo Hopman

Description of Course

During the course of this unit students will investigate the habits and patterns surrounding the cooking and serving of food. They will have the opportunity to practise a broad range of cooking methods, producing breakfasts, lunches, dinners and snacks.

Learning Outcomes

- Explains how people design, innovate and produce products, services and environments for preferred futures
- For each of the 4 prescribed technologies contexts, explains how the features of technologies impact on design decisions, and creates designed solutions based on analysis of needs or opportunities
- Creates and adapts design ideas, processes and solutions, and justifies their decisions against developed design criteria that include sustainability
- Communicates design ideas and solutions to audiences using technical terms and graphical representation techniques, including using digital tools
- Independently and collaboratively documents and manages production processes to safely produce designed solutions
- Adopts text structures to organise, develop and link ideas when writing and creating

Materials Required

Students will have access to a google classroom where class tasks and assessment items will be displayed, therefore a device is required. The assessment dates for this subject will appear on the students google calendar. Students can refer to the BHS Study Skills Guide and the BHS website for assistance with assessment tasks. The Assessment and Reporting Policy is available on the school website. Items Required Chromebook or suitable device Notebooks, pencil case and equipment.

Homework Required

Students will be expected to complete a variety of tasks outside of class time. This may include, teacher-set homework, research for tasks, revision for tests, review of class work and more.

Assessment Schedule

	Due Date	% Weighting
Show Stopper Assignment	10/09/2026	
Master Chef Assignment	26/11/2026	
Weekly Food Practicals	13/11/2026	

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