



Belconnen High School

COURSE OUTLINE Semester 2, 2026

Course Title: **10 Farm to Fork**

Faculty: **Technologies**

Faculty Head: Jo Hopman

Description of Course

Students will investigate food related issues associated with the production of food from farm to fork (or paddock to plate). Key topics covered will be setting up a kitchen garden, organic produce, ecological and environmental sustainability of food and presentation of food on a plate. Students will work in teams to design an ethical celebration hamper.

Learning Outcomes

- Explains how people consider factors that impact on design decisions and the technologies used to design and produce products, services and environments for sustainable living
- Explains the contribution of innovation, enterprise skills and emerging technologies to global preferred futures
- Creates, adapts and refines design ideas, processes and solutions and justifies their decisions against developed design criteria that include sustainability
- Independently and collaboratively develops and applies production and project management plans, adjusting processes when necessary
- Selects and uses technologies skilfully and safely to produce designed solutions

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
Sustainability Cookbook	18/09/2026	
Sustainability, Ecological Footprint and GMO Test	23/09/2026	
Sustainable Street Food Market	17/11/2026	
Weekly Food Practicals	23/10/2026	