**YEAR 7 FOOD TECHNOLOGY WORK PLAN: Semester 2, 2018 – Mrs Trina O’Donnell, Mr Paul Stacey**

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<th>UNIT</th>
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| Textiles        | Students will develop skills in a variety of textile construction techniques. The techniques to be covered are:  
1. Macramé  
2. Sashiko Embroidery  
3. Fabric Colouring  
4. Blanket Stitch | Practicals and Task sheets  
Written Assignment | Ongoing |
|                 | Students will investigate each of the above topics and complete task sheets. The assignment will require the students to investigate, design, create and evaluate a stuffed felt toy “UGLY” using the above textile construction techniques. | | |
| Snacking for Health | Students will investigate a variety of pre-packaged snack foods by looking at the packaging and labelling and comparing their nutritional value. They will compare these with a selection of snack foods made in the Home Economics kitchen. | | |
|                 | The Australian Guide to Healthy Eating will be introduced to the students as a tool to develop their skills in selecting and making healthy snack choices. | | |
|                 | Students will complete an *Investigate and Defining* Assessment task based around their knowledge of snack foods, labelling and The Australian Guide to Healthy Eating. Sustainability concepts will also be explored. | | |
|                 | The Continuous Cookery will focus on interpreting and following recipes and developing knife skills. | Continuous Cookery:  
- Vegetable Sticks & Dips  
- Fruit Salad  
- Pizza  
- Apple & Cinnamon Muffins  
- Lamb & Salad Burgers  
Work Booklets Due | Ongoing |

This work plan was last updated on Monday, 23 July 2018. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.