<table>
<thead>
<tr>
<th>UNIT</th>
<th>SEMESTER 2 TOPICS</th>
<th>ASSESSMENT</th>
<th>DUE DATE</th>
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<tbody>
<tr>
<td><strong>WHAT ABOUT ME?</strong></td>
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| You are what you eat? | • Safety and hygiene in the kitchen  
• Measuring skills  
• Knife skills  
• The Four Functions of Food  
• The Five Food groups  
• Six Food Nutrients  
• The Australian Guide to Health Eating  
• The Healthy Eating Pyramid  
• Analysing Meal Plans | Continuous Cookery:  
Topic 1: Rice Paper Rolls  
Topic 2: Chicken Stir Fry  
Topic 3: Mexican  
Topic 4: Salad Jars  
Topic 5: Fried Rice | Term 3  
Week 9  
8G6: 13th Sep Lesson 1  
Term 4  
Week 8  
8G1: 22nd Nov Lesson 3  
8G4: 27th Nov Lesson 1 |
| Salad Jars Assignment: | Students will complete a collaborative assignment. They will use the knowledge learnt throughout the unit to plan, prepare and analyse their salad jar creation. | | |
| Home Cookery Assignment: | Students review home dinner practices then plan and prepare a two course meal for the family. This includes self and family evaluation. | Assignment: Home Cookery | Term 4  
Week 5  
8G6: 8th Nov Lesson 1  
8G1: 8th Nov Lesson 3I  
8G4: 6th Nov Lesson 5 |
| Sew What? | • Sewing machine skills  
• Overlocking skills  
• Fabric sustainability  
• Plastic bags position in our preferred future. | Assignment: Plan, Design and create a Drawstring Bag | Term 3  
Week 9  
8G1: 13th Sep Lesson 4  
8G4: 11th Sep Lesson 5  
Term 4  
Week 8  
8G6: 22nd Nov Lesson 2 |