

CHRISTCHURCH BOYS' HIGH SCHOOL

Food Technology and Nutrition

Year 12 Course Outline

NCEA Level 2

Total Credits: 21

Weeks 2 – 9 (11/02 – 04/04)

Achievement Standard 90245

“Examine the nutritional considerations for people with high energy needs.”

Students must be able to:

- * discuss why some people have high energy needs.
- * discuss the eating patterns and nutritional considerations of these people.
- * prepare and present food and discuss how it meets the high energy needs of these people.

4 credits

Weeks 10 – 17 (07/04 – 13/06)

Unit Standard 6651

“Preserve foods for the family.”

Students must be able to:

- * explain at least four methods of preserving foods.
- * preserve foods using these methods.

6 credits

Weeks 18 – 25 (16/06 – 22/08)

Unit Standard 6645

“Provide nutritious low-cost food for a family.”

Students must be able to:

- * describe how to provide low-cost food.
- * plan nutritious meals for a family using low-cost food.
- * prepare and present nutritious low-cost meals for the family.

6 credits

Weeks 26 – 34 (25/08 – 07/11)

Unit Standard 6640

“Describe and prepare locally available food.”

Students must be able to:

- * describe where food can be obtained in the local area.
- * describe how to obtain these foods safely.
- * prepare and present locally available foods.

5 credits

Course Cost

The course will cost \$100.00 per student, which will cover basic ingredients. Occasionally students will be asked to bring ingredients from home.

Stationery

Each student will need a ring binder or lever-arch file, a refill pad and a 3B1 notebook.

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**Year 12 Assessment
NCEA Level 2**

Assessment task chart:

Standard	Completed folio	Assignment	Practical examination	Attendance
AS 90245	Yes	Yes	Yes	Yes
US 6651	Yes	Yes	Yes	Yes
US 6645	Yes	Yes	Yes	Yes
US 6640	Yes	Yes	Yes	Yes

Explanation of assessment tasks:

Completed folio: You must keep all of your coursework in a file or folder. This is your folio of work, which you will submit at the end of each standard. Your folio must be tidy, up-to-date and complete.

The coursework to be included in your folio is:

- Notes.
- Questions and answers.
- Recipes.

Assignment: You will be required to carry out a research or other homework task during a standard. You must submit your work on time and to an acceptable standard to have it marked and graded.

Practical examination: You will be required to formally prepare and present one or more food items during a standard. You will be observed and marked according to the following criteria:

- Ability to follow a recipe.
- Skills in food preparation.
- Quality of food presentation.
- Food safety practices.
- Kitchen hygiene practices.
- Conduct in the kitchen.

Attendance: You must attend all classes – records will be kept. Unexplained absenteeism may prevent you passing standards because of uncompleted coursework.