

CHRISTCHURCH BOYS' HIGH SCHOOL

Food Technology and Nutrition

**Year 13 Course Outline**

**NCEA Level 3**

**Total Credits: 21**

*Weeks 2 – 9 (11/02 – 04/04)*

**Unit Standard 6647**

**“Provide nutritious food for a person with altered food needs.”**

Students must be able to:

- \* discuss why some people have altered food needs.
- \* investigate the altered food needs of a nominated person.
- \* plan nutritious food for the person to meet their needs.
- \* prepare and present nutritious food for the person to meet their needs.

**5 credits**

*Weeks 10 – 17 (07/04 – 13/06)*

**Unit Standard 15627**

**“Demonstrate creativity in meal preparation and presentation.”**

Students must be able to:

- \* discuss what creativity is with regard to food.
- \* plan creative meals.
- \* prepare and present creative meals.

**6 credits**

*Weeks 18 – 25 (16/06 – 22/08)*

**Achievement Standard 90532**

**“Discuss strategies for achieving health-enhancing changes for an individual.”**

Students must be able to:

- \* discuss how a person’s culture, lifestyle, eating pattern, nutrition and health are interdependent.
- \* discuss how to make positive changes to a person’s eating pattern, nutrition and lifestyle to improve their health.
- \* evaluate these changes and draw justified conclusions.

**4 credits**

*Weeks 26 – 34 (25/08 – 07/11)*

**Achievement Standard 90531**

**“Explore a current nutrition issue affecting New Zealand society.”**

Students must be able to:

- \* discuss a nutrition problem affecting the health of New Zealanders.
- \* develop and implement an action plan to try and solve this problem.
- \* evaluate the possible outcomes of this plan.

**6 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 13 Assessment  
NCEA Level 3**

*Assessment task chart:*

<b>Standard</b>	<b>Completed folio</b>	<b>Assignment</b>	<b>Practical examination</b>	<b>Attendance</b>
<i>US 6647</i>	Yes	Yes	Yes	Yes
<i>US 15627</i>	Yes	Yes	Yes	Yes
<i>AS 90532</i>	Yes	Yes	Yes	Yes
<i>AS 90531</i>	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.