

# YEAR 9 FOOD WHIZ

The Year 9 Kitchen Whiz elective allows students to identify and research current food trends and use various processing equipment and techniques to produce a variety of creative starters, mains and sweet treats, utilising fresh and seasonal produce. Students will be provided with the opportunity to investigate and make judgements on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating. They will also study and apply the principles of ethical and sustainable production and marketing of food.

## **Investigating, Generating, Producing and Evaluating**

Students will learn to:

- Critique needs or opportunities to develop design briefs and investigate and select a range of ingredients, tools and equipment to develop design ideas.
- Apply design thinking, creativity, innovation and enterprise skills to develop, modify and communicate food design.
- Work flexibly and use appropriate processes to make designed solutions
- Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability.