

VCE FOOD STUDIES Units 1 & 2 2018

Student Requirements

Textbook: Food Solutions, Unit 1 & 2, 4th Edition

Note: This book is available second hand from 2017 students only as this is a new course.

- Loose leaf folder and paper, writing equipment
- Display book for recipes/evaluations
- Pay a levy of \$210 which covers both Unit 1 & 2
- Appropriate dress -be aware if a casual dress is scheduled on a production day (no open toe shoes)
- Long hair must be tied back and a hair net must be

Assessment

School Assessed coursework (SACS) will be completed throughout the semester, in class and within a limited time frame

Examples of these are: Oral presentations, media analysis, short tests. practical activities

Please note: Production activities for assessment are **ALWAYS** carried out individually

Units of Work

Unit One- Food Origins

Outcome 1-Food around the World

Outcome 2- Food in Australia

Unit Two- Food Makers

Outcome 1- Food Industries

Outcome 2-Food in the Home

Holiday Homework

This must be completed and handed in the first class in term one 2018

Failure to hand in will result in catch up classes and possible suspension from class