

FOOD & DESIGN

ELECTIVE
SUBJECT

Year 9

Course Outline: Working with natural fibres, sustainable seasonal food choices, war on fashion waste, sustainable meal choices for family.

Learning Experiences:

- Practical work
 - Excursions
 - Group Work
 - Design
 - Managing self and resources
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Duration: 1 year.

Assessment:

- Design process solutions
 - Practical design projects
 - Practical sustainable cookery projects
 - Exam
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Certification: School End of Semester Reports.

Commitment: In order to succeed in this subject, students must organise weekly cookery tasks when doing cooking units, organise sustainable design products by bringing recyclable items from home that could be reused and repurposed.

Cost: Refer to the schedule of fees. Students provide ingredients for practical cookery. Some textile materials are provided.

Course Requirements: Students must abide by school uniform and footwear guidelines during all lessons.

Links to Careers: Food & Nutrition, Design Technology Industries, Fashion Industries, Hospitality Industry.

For students with a passion for food, fashion, sustainability and the design process. Food & Design develops both practical and academic skills. You will learn more in depth about the design process with food & textiles. These include: investigation, generating designs, drawing and producing sustainable design products and food products. Important focus on collaboration and management individually as well as justifying and evaluating the design process.