



Class Course Planner – 2024

Term 1

Trinity Bay SHS

Hoare Street

PO Box 5071

Ph. 40 375 222

www.trinitybayshs.eq.edu.au

Class: TFF07

Teacher: Ms Macdonald, Ms Nie, Ms O'Brien, Ms Sheahan

	Curriculum Intent	Curriculum intent
Week 1	Course expectations, Course Planner Discuss assessment task – tools and safety (p1-4)	Prac: Running and back stitch Complete page in journal (p6-7)
Week 2	Prac: Button work Complete page in journal (p8)	Prac: Blanket stitch Complete page in journal (p9)
Week 3	Prac: Satin stitch Complete page in journal (p10)	Prac: Flower/ other stitches Complete page in journal (p11)
Week 4	Introduce design task Background, client profile, generate ideas	Generate ideas. Complete shopping list. Start drawing design onto bag.
Week 5	Prac: Embellishment of bag following design	Prac: Embellishment of bag following design
Week 6	Prac: Complete embellishment of bag following design	Photograph completed bag. Complete evaluation.
Week 7	How is fabric made? Fibres, yarns, fabric https://youtu.be/Vfds4KyaJl?si=O7ge76HA4zAr55BH	How is fabric made? Fibres, yarns, fabric Research your fibre.
Week 8	How is fabric made? Fibres, yarns, fabric Research your fibre.	How is fabric made? Fibres, yarns, fabric Group presentations.
Week 9	Weaving activity	Weaving activity
Week 10	Weaving activity	Clean up.



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Class: Yr. 8 Food Technology

Teacher/s: All staff

Term Week	Curriculum Intent	Assessment	
Week 1	<ul style="list-style-type: none"> Subject Expectations Introduction to food hygiene Kitchen Procedures 	Bookwork throughout term	Course booklet and Planner
Week 2	Prac 1- Fruit Salad & Yoghurt Crunch Theory linked to practical	Observation of Hygiene Skills, Safety Skills & Procedural routines	
Week 3	Prac 2 – Garden Salad Bring Container to take cooking home Theory linked to practical		Feedback
Week 4	Prac 3 – Tortilla Fish Boats Bring Container to take cooking home Theory linked to practical		
Week 5	Prac 4 – Apple crumble Theory linked to practical		
Week 6	Prac 5 – Patty Cake Bring Container to take cooking home Theory linked to practical		
Week 7	No Prac – Supervised Written Exam Theory linked to practical or revision for exam	Exam	
Week 8	Prac 6 – Patty Cake Variations Bring Container to take cooking home Theory linked to practical		
Week 9	Prac 7 - Chocky Rocks Bring Container to take cooking home Theory linked to practical		
Week 10	Kitchen Clean-up and Activity TBC		Results



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Class: FAS091A

Teacher: Mrs Macdonald

	Curriculum Intent	Assessment	Feedback
Wk1 22/1/24	Sewing Machine Licence: identify parts of the machine, and straight line sewing demonstrate & practice threading, filling the bobbin, sewing in reverse, 1.5 seam allowance & corners		Course Planner Australia Day Holiday Thursday
Wk2 29/1/24	Continue with sewing machine licence Make a pin cushion. Machine Licences tests	Sewing machine licence and test	
Wk3 5/2/24	Colouring fabrics demonstration– using Liquid Radiance Demo & practise Introduce the design diary – A Exemplar We do: joint construction of a design diary using prepared templates		
Wk4 12/2/24	Students choose a technique and colour their fabric. Requirements of Textiles – functional, aesthetic, social, environmental Categories affecting function: durability, comfort, care and appearance of article		
Wk5 19/2/24	Design Diary: Designing a cushion – requirements and categories Design Diary: Design own cushion – annotate design – justify decisions Characteristics of a high quality product		Written Feedback on Design Diary
Wk6 26/2/24	Sewing a cushion (using fabric coloured in Week 4)– the back pieces Design Diary: documenting My Goal; what I did; what I learnt; how I can improve Continue with cushion production		
Wk7 4/3/24	Continue with cushion production Design Diary: blog – documenting My Goal; what I did; what I learnt; how I can improve Continue with cushion production		
Wk8 11/3/24	Continue cushion production and Design Diary Design Diary: blog – My Goal; what I did; what I learnt; how I can improve Continue with cushion production		
Wk9 18/3/24	Complete cushion and Design Diary Design Diary: blog – My Goal; what I did; what I learnt; how I can improve Continue with cushion production	Due: Completed cushion cover and Design Diary	
Wk10 25/3/24	Discuss boxer short project and fabric requirements for term 2.		Letter to parents re fabric for term 2

Requirements for 9 Fashion

Laptop for theory lessons

Document wallet/display folder/ fully equipped pencil case



Class Course Planner – 2024

Term 1 - Nutrition

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Class: Year 9 Nutrition

Teacher/s: Mrs Macdonald, Mrs Nie, Mrs Sheahan

	Curriculum Intent	Assessment	Feedback
Wk 1 22/01/24	<ul style="list-style-type: none"> Getting to know you Course overview and expectations Kitchen Familiarisation Friday: Public holiday		Course Planner
Wk 2 29/01/24	Theory <ul style="list-style-type: none"> Introduction to nutrition –micro and macro nutrients/functions and sources Practical: Anzac Biscuits.		
Wk 3 05/03/24	Theory <ul style="list-style-type: none"> Revision of nutrients and complete 6 nutrients worksheet Practical: Protein Balls		Checking Homework
Wk 4 12/02/24	Theory <ul style="list-style-type: none"> Proteins - Revise function. Sources and healthier options. Vegetarian options. Practical: Chickpea curry	Water task	
Wk 5 19/02/24	Theory <ul style="list-style-type: none"> Carbohydrates – sources and classification Practical: Baked whole potato	Protein task	
Wk 6 26/02/24	Theory <ul style="list-style-type: none"> Fats – Structures and classifications. Substitute healthier options. Total Food (Bk 2), Pages 44-45 – Let’s Review Practical: Greek Cucumber Salad with Lemon and Feta	Carbs task	
Wk 7 04/03/24	Theory <ul style="list-style-type: none"> Vitamins and Minerals– Functions and sources. Focus: <ul style="list-style-type: none"> Vitamins: Total food (Bk 2), Pages 54-55. Minerals: Total Food (Bk2), Pages 50-51 – Let’s Review Practical: 7 layer salad Homework: Complete one poster – vitamins/minerals to submit next week	Fats task	
Wk 8 11/03/24	Theory <ul style="list-style-type: none"> Vitamins and minerals continued Practical: Bean Burrito	Poster due	
Wk 9 18/03/24	Theory <ul style="list-style-type: none"> Revision for exam Exam 	Exam	
Wk 10 25/03/24	Theory <ul style="list-style-type: none"> Introduce next terms project Watch ‘What the health?’ Friday: Public Holiday	Grading: 40% = Exam; 40% = nutrient task book; 20% = prac	Achievement Ladder



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Class: Year 10, SIT10222 Certificate I in Hospitality

Registered Training Organization: Trinity Bay State High School (RTO Code: 30446)

Teacher: Ms O'Brien

Term Week	Assessment at the end of each unit	Assessment at the end of each unit	Constant feedback throughout the term
Wk1 22/1/24	Course Overview, expectations		
Wk2 29/1/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA001 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety
Wk3 5/2/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA001 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety
Wk4 12/2/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety
Wk5 19/2/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety
Wk6 26/2/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety I'M ALERT DUE
Wk7 4/3/24	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety	SITXFSA005 Use hygienic practices for food safety
Wk8 11/3/24	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices
Wk9 18/3/24	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices
Wk10 25/3/24	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices	SITXWHS005 Participate in safe work practices



Class Course Planner – 2024

Term 1 – Hospitality Practices

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Class: HPJ11A

Teachers: Mrs Sheahan, Ms O'Brien

Term Week	Curriculum Intent	Artifacts	Feedback
Wk 1 22/01/21	Intro to Hospitality <ul style="list-style-type: none"> Getting to know you Course overview and expectations <i>ClickView</i> – Intro to Hospitality Friday: Public holiday		Course Planner
Wk 2 29/01/21	Introduction to commercial kitchen Standard Recipe Cards		
Wk 3 05/03/24	Casual dining contexts and menus Hygiene- Personal/ Food safety – storage-raw and cooked Costing recipes	Costing	
Wk 4 12/02/24	Casual dining contexts and menus HACCP and Hygiene processes Introduction to workplans		Prac
Wk 5 19/02/24	Collecting and evaluating customer feedback Minitask 1 – design process Focus on feedback and recipe cards		
Wk 6 26/02/24	Minitask 1– design process Focus on feedback and recipe cards	Folio	Prac Customer feedback
Wk 7 04/03/24	Minitask 2 – design process Focus on budget, costing, portioning and presentation		
Wk 8 11/03/24	Minitask 2 – design process Focus on budget, costing, portioning and presentation		Prac Customer feedback
Wk 9 18/03/24	Minitask 2 – design process Event preparation – cleaning/polishing Writing a menu Exam block	Folio	
Wk 10 25/03/24	Event preparation – cleaning/polishing Writing a menu		



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Class: Year 12, SIT30322 Certificate III in Hospitality, Registered Training Organization: CTA (RTO Code: 31607)

Teacher: Ms O'Brien

	Units are delivered concurrently. Practical and theory assessment throughout the units. All-day training days marked in RED.		
	Monday Period 4	Wednesday Period 1	Friday Period 2
Wk1 22/1/24	SITHFAB027 – Serve food and beverage		PUBLIC HOLIDAY
Wk2 29/1/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service		
Wk3 5/2/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service		
Wk4 12/2/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service SITHFAB024 – Prepare and serve non-alcoholic beverages		
Wk5 19/2/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service SITHFAB024 – Prepare and serve non-alcoholic beverages		
Wk6 26/2/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service SITHFAB024 – Prepare and serve non-alcoholic beverages SITHFAB025 – Prepare and serve espresso coffee BSBSUS211 – Participate in sustainable work practices		CLUB TRAINING ASSESSMENT DAY ALL DAY TRAINING DAY Responsible Service of Gaming (RSG)
Wk 7 4/3/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service SITHFAB024 – Prepare and serve non-alcoholic beverages SITHFAB025 – Prepare and serve espresso coffee BSBSUS211 – Participate in sustainable work practices		
Wk8 11/3/24	Units as above		
Wk9 18/3/24	Units as above		
Wk10 25/3/24	SITHFAB027 – Serve food and beverage SITXHRM001 – Coach others in job skills SITHIND008 – Work effectively in hospitality service SITHFAB024 – Prepare and serve non-alcoholic beverages SITHFAB025 – Prepare and serve espresso coffee BSBSUS211 – Participate in sustainable work practices		PUBLIC HOLIDAY