

Class Course Planner - 2025

Trinity Bay SHS

Hoare Street

PO Box 5071

Ph. 40 375 222

www.trinitybayshs.eq.edu.au

Class: Year 7 Food Technology

Teacher/s: All staff

	Curriculum Intent	Key Points/Artefacts/Assessment
Week 1	Theory: Introduction to kitchen rules and procedures	Assessment: quiz
Week 2	Practical: Fruit Salad Focus on following kitchen procedures, safe knife skills and correct washing up method	
Week 3	Theory: Reading recipes	Assessment: quiz
Week 4	Practical: Garden Salad Focus on avoiding cross-contamination and use of stove (hotplate). Bring Container to take cooking home	Assessment: Observations on preparation, safety and cleanliness
Week 5	Practical: Tortilla Fish Boats Focus on use of oven. Bring Container to take cooking home	Assessment: Observations on preparation, safety and cleanliness
Week 6	Practical: Apple crumble Focus on time management Bring Container to take cooking home	Assessment: Observations on preparation, safety and cleanliness
Week 7	Theory: Making changes to recipes	Assessment: quiz
Week 8	Practical: Cupcakes Focus on measuring skills and working independently. Bring Container to take cooking home	Assessment: Observations on preparation, safety and cleanliness
Week 9	Possible Practical: Chocky Rocks Focus on portioning. Bring Container to take cooking home	Assessment: Observations on preparation, safety and cleanliness
Week 10	Kitchen Clean-up and Reset	

Yr 7 Textiles Course Planner

Week	Curriculum intent	Learning /assessment
1	Course expectations, Course Planner Discuss assessment task –Qugly critter Tools, materials and safety, journal pp 4-6	Issue journals
2	Prac: Running stitch and back stitch Journal p 7	
3	Prac: Attach a button Journal p 7	Homework: Design 4 Qugly critters
4	Prac: Blanket stitch Journal p 8	Homework: Select and draw, in detail, your chosen Qugly Critter. P12
5	How to Annotate: practice, on sampler. p10-11 Annotate my Qugly Critter, journal p12.	
6	Compile shopping list, journal p13 Cut Qugly critter from felt, using provided templates	Journal draft due Pages 10-13
7	Construct Qugly critter	
8	Construct Qugly critter	
9	Evaluation journal p15	Journal and critter due by end of lesson

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Class: Yr. 8 Food Technology

Teacher/s: All staff

Term Week	Curriculum Intent	Assessment	
Week 1	- Subject Expectations - Introduction to food hygiene - Kitchen Procedures	Bookwork throughout term	Course booklet and Planner
Week 2	Prac 1 - Scrambled eggs on toast Theory linked to practical	Observation of Hygiene Skills, Safety Skills & Procedural routines	
Week 3	Prac 2 – Poached eggs on english muffin Bring Container to take cooking home Theory linked to practical		<i>Feedback</i>
Week 4	Prac 3 – Pancakes with yoghurt and fruit Bring Container to take cooking home Theory linked to practical		
Week 5	Prac 4 – Homemade baked beans with egg and cheese Bring Container to take cooking home Theory linked to practical		
Week 6	Prac 5 – Breakfast muffin Bring Container to take cooking home Theory linked to practical		
Week 7	No Prac – Supervised written exam Theory or revision for exam		
Week 8	Prac 6 – Breakfast muffin variation Bring Container to take cooking home EXAM	EXAM	
Week 9	Prac 7 – Omelette with feta and vegetables Bring Container to take cooking home Theory linked to practical		
Week 10	Kitchen clean-up		Results

Class Course Planner – 2025

Term 3 – Indigenous Sustainability

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Class: Indigenous Sustainability

Teacher/s: P. Matta, E. Seaton, V. Macdonald

	Curriculum Intent	Assessment	Feedback
T3 Wk1 14-18/7	Theory - Course overview and expectations - Traditional diet of Aboriginal and Torres Strait Islanders – pgs. 230/231 <i>Food by design</i> <i>Coming of the Light kup murri</i> https://www.youtube.com/watch?v=TyegRfKX6SU		Friday 18/7 Show day
T3 Wk2 21-25/7	Theory - Comparing food guides pg. 234 <i>Food by design</i> AGHE v ATSIGHE - Native Australian ingredient research activity Prac - Bush flavourings -Flavour wheel- and accompanying worksheet		
T3 Wk3 28/7-1/8	Theory Traditional and modern access to crocodile as a food source https://www.google.com/search?q=traditional+crocodile+hunting&oq=traditional+crocodile+hunting&aqs=edge..69i57j69i59j0i546l2.9749j0j1&sourceid=chrome&ie=UTF-8&safe=active&ssui=on#fpstate=ive&vld=cid:7f37d3ab,vid:hzlwn-Vd5A The origins of Sop sop.- SOP SOP recipe - https://www.youtube.com/watch?v=FgdgxUplQa4 CROCODILE recipe - https://www.abc.net.au/gardening/how-to/taste-of-the-torres-strait/12054182 Prac Crocodile- demo, sop sop and rice, coconut-milk damper		NAIDO C week
T3 Wk4 4-8/8	Theory - The problems of introduced animals in the Australian landscape – cattle, rabbits, pigs, goats – the benefits of increasing consumption of native animals Prac - Rivermint Fudge Brownies		
T3 Wk5 11-15/8	Theory - Traditional and modern access to kangaroo as a food source - Introduce kangaroo group research activity https://www.sustainabletable.org.au/journal/kangaroo https://www.choice.com.au/food-and-drink/meat-fish-and-eggs/meat/articles/kangaroo-meat http://www.ecosmagazine.com/?act=view_file&file_id=EC145p26.pdf Prac - Spiced kangaroo sausage rolls – see teams		
T3 Wk6 18-22/8	Theory - Complete promotional PowerPoint or Video. Prac - No prac- group research task	Kangaroo presentation due	
T3 Wk7 25-29/8	Theory - Read through PowerPoint – Changes in food, tools, tech - Read through PowerPoint – Aussie Tucker Story Teacher Example See Aussie Tucker Story Plate worksheet Continue working on Aussie Tucker Story plate Prac - Chicken Curry		SET Plan interviews

T3 Wk8 1- 5/9	Theory • Continue working on Aussie Tucker Story Plate Prac • Wattleseed shortbread bisuits		
T3W k9 8- 12/9	Theory Complete and submit Aussie Tucker Story Prac • White chocolate aned macadamia muffins	Aussie Tucker Story Plate due	
T3W k10 15- 19/9	Prac Cleaning kitchens/sensory game with native herbs/spices	Final Grading: Kangaroo Task: 30% Aussie Tucker: 50% Prac: 20%	

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Semester 2, Term 3

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Class: FNT10A

Teacher: Ms O'Brien

Term Week	Curriculum Intent	Assessment	Feedback
Wk1 14/7/25	The Food System Sectors and Principles of the Food System CAIRNS SHOW HOLIDAY		Course Planner
Wk2 21/7/25	The Food System - Sectors and Principles, Stakeholders - Apples galore! Apple tasting and apple strudel Year 10 into 11 Subject Information Day		
Wk3 28/7/25	The Food System - Sectors and Principles, Stakeholders Food Properties – Carbohydrates - Experiments and theory – carbohydrates NAIDOC Assembly Tuesday		
Wk4 4/8/25	Food Properties – Carbohydrates Experiments and theory – gluten, starch SET Plan Interviews		
Wk5 11/8/25	Food Properties – Proteins Experiments and theory – protein – coagulation and denaturation		
Wk6 18/8/25	Food Properties - Proteins Experiments and theory – protein – collagen, egg foams Lemon Meringue Pie assessment issued		
Wk7 25/8/25	Food Properties Lemon Meringue Pie project DRAFT DUE THURSDAY	Project draft due Thursday	
Wk8 1/9/25	Food Properties Lemon Meringue Pie project 5th September, Student Free Day		
Wk9 8/9/25	Food Properties Lemon Meringue Pie project Exam block	Project due Monday	
Wk10 15/9/25	Guided Design Project Prep for Term 4. Research and Plan a Solution to a Food Problem		Achievement Ladder

Class Course Planner – 2025

Term 3 – Hospitality Practices

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Class: HPJ11

Teacher: Ms O'Brien

Term Week	Curriculum Intent	Assessment	Feedback
Wk 1 14/7	- Examine in-house dining contexts - Eg Nursing homes, airline, day care		
Wk 2 21/7	Parameters for various contexts eg textures, flavours, production scale		
Wk 3 28/7	- Catering for parent-teacher night – TBC - Individual assessment task issued		
Wk 4 4/8	- Opening statements for assessment - Identify possible menu items, evaluate for suitability - Select and develop recipe card/costing, planning (including packaging/presentation)		
Wk 5 11/8	- Individual task draft due Monday Trial - Evaluate and adapt. - Modify recipe card/costing/presentation	Draft due Practical	
Wk 6 18/8	- Individual task draft due Tuesday Prepare final on Thursday	Draft due Practical	
Wk 7 25/8	- Evaluate and discuss potential further adaptations Individual task due Thursday	Project due	
Wk 8 1/9	Planning for in-house dining function – details TBC		
Wk 9 8/9	- Planning for in-house dining function – details TBC - BLOCK EXAMS		
Wk 10	- Planning for in-house dining function – details TBC - BLOCK EXAMS		

15/9			
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Class Course Planner – 2025 Term 3 – Hospitality Practices

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Class: HPJ12

Teacher/s: Ms O'Brien

Term Week	Curriculum Intent	Assessment	Feedback
Wk 1 14/7	- Moodboards for Formal Dining unit - Assessment task issued - PRAC: Prepare a fine dining meal		
Wk 2 21/7	- Opening statements for assessment - Identify a menu item to trial - Costing/recipe card/initial planning DRAFT DUE Thursday	Draft	
Wk 3 28/7	- Trial menu item - Evaluate and adapt - Updated costing/recipe card/planning for final DRAFT DUE Friday	Practical trial Draft	
Wk 4 4/8	- Final menu item - Evaluate and plan adaptations	Practical	
Wk 5 11/8	Individual Assessment due Tuesday - Group assessment task issued / Invitations issued - Menu planning - Opening statements for assessment	Project Due	
Wk 6 18/8	- Recipe card/costing/checklists for function - Planning for function		
Wk 7 25/8	Draft due Tuesday - Trial 1	Draft Practical	
Wk 8 1/9	- Evaluate and adapt - Updated recipe card/costing/checklists Draft due Thursday	Draft	
Wk 9 8/9	Luncheon assessment – during block exams. Date TBC Group assessment due after luncheon. Date TBC	Practical Project due	

Wk 10 15/9	• Kitchen clean up		
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