



Class Course Planner – 2024

Term 4

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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Semester 2, Term 4

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Class: FAF092A “Waste to wear”

Teacher: V. Macdonald

Term Week	Curriculum Intent	Assessment x 3	Feedback x 3
T 4 Wk1 2.10.24	<ul style="list-style-type: none"> Individual work on sewing project Design Diary: documenting what I did; what I learnt; how I can improve 		*Course Planner
T 4 Wk2 9.10.24	<ul style="list-style-type: none"> Individual work on sewing project Design Diary: documenting what I did; what I learnt; how I can improve Item and journal due end of lesson Wednesday 09/10/2024 	<i>Completed Design Diary & Sewing due Wednesday 09/10/24</i>	
T4 Wk 3 16.10.24	<ul style="list-style-type: none"> Introduce repurpose project Investigate circular fashion- cradle to cradle 		
T4 Wk 4 23.10.24	<ul style="list-style-type: none"> Repurpose project 		
T4 Wk 5 30.10.24	<ul style="list-style-type: none"> Repurpose project 		
T4 Wk 6 06.11.24	<ul style="list-style-type: none"> Repurpose project 		
T4 Wk 7 13.11.24	<ul style="list-style-type: none"> Repurpose project 		
T4 Wk 8 20.11.24	<ul style="list-style-type: none"> Repurpose project 		
T4 Wk 9 27.11.24	<ul style="list-style-type: none"> Complete repurpose project Evaluation/reflection of project 		
T4 Wk10 04.12.24	Clean up/ Finish off	<i>Present completed repurpose article and diary.</i>	

Requirements:

Written work equipment: **Display folder** for Fashion Fusion use *only*. These must be brought to *every lesson* – theory and prac.

Pencil case with writing equipment is *essential* – pens, pencils, rubber, ruler etc., and this must be brought to *every class*.



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Term 4 – Sustainability

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Class: 9FNT

Teacher/s: Mrs Macdonald, Mrs L. Nie & Mrs Sheahan

Term Week	Curriculum Intent	Assessment	Feedback
T4 Wk1	<p>Theory</p> <ul style="list-style-type: none"> Course overview and expectations Indigenous perspective on sustainability <p>https://youtu.be/fi_Sx_Jsb5s?si=s_VZ9Flaj6Ok-t-</p> <ul style="list-style-type: none"> Introduce the Food Waste Assessment – students to start thinking about making their own recipes with often wasted foods <p>Prac: No Prac</p>		Course Planner
T4 Wk2	<p>PUBLIC HOLIDAY KINGS BIRTHDAY</p> <p>Theory</p> <ul style="list-style-type: none"> Sustainability in Australia today <p>Prac: French Toast</p>		Checking Homework
T4 Wk3	<p>Theory</p> <ul style="list-style-type: none"> Seasonal Food/Food Production Prac Banana Bread Muffins 		
T4 Wk4	<p>Theory</p> <ul style="list-style-type: none"> Sustainable diets – vegan/vegetarian/plant based <p>Prac: Vegetable Fritters</p>		
T4 Wk5	<p>Theory</p> <ul style="list-style-type: none"> Watch Food Waste Masterchef ClickView – 5:50-26:00/37:00-50:00 Continue Food Waste Task <p>Prac : DIY Pizza</p>		
T4 Wk6	<p>Theory</p> <ul style="list-style-type: none"> Continue with Food Waste Task <p>Prac: No Prac – work on assessment – get list of ingredients</p>		
T4 Wk7	<p>Theory</p> <ul style="list-style-type: none"> Continue with Food Waste task <p>Prac: Masterchef Food Waste Task (Prac)</p>		
T4 Wk8	<p>Theory</p> <ul style="list-style-type: none"> Continue with Food Waste Task Exam revision <p>Prac:</p>		
T4 Wk9	<p>Theory</p> <ul style="list-style-type: none"> Complete and submit Food Waste Task <p>Prac: Watch 'David Attenborough – Climate Change: the facts' or '2040' Climate change: the facts</p>	<p>Theory – Exam (50%)</p> <p>Prac – Food Waste Task (50%)</p>	↓
T4 Wk10	<p>Theory</p> <p>Teachers Choice: games/quiz/movie</p> <p>Prac</p> <p>Cleaning kitchens/sensory game with native herbs/spices</p>		
T4 Wk11			



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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 is competency-based and ongoing throughout the term	Constant feedback throughout the term	
Wk1 30/09/24	BSBTWK201 Work effectively with others SITXCCS009 Provide customer information and assistance SITXCCS014 Provide service to customers SIRXPDK002 Advise on food products and services		
Wk2 7/10/24	PUBLIC HOLIDAY	Units as shown in Week 1	Units as shown in Week 1 "Milkshakes and Cupcakes"
Wk3 14/10/24	Units as shown in Week 1	Units as shown in Week 1	Units as shown in Week 1
Wk4 21/10/24	Units as shown in Week 1 Exam	Units as shown in Week 1	Units as shown in Week 1
Wk5 28/10/24	Units as shown in Week 1	Units as shown in Week 1	Units as shown in Week 1
Wk6 4/11/24	Units as shown in Week 1 "Sweet Treats" Event	Units as shown in Week 1 "Sweet Treats" Event	Units as shown in Week 1 "Sweet Treats" Event
Wk7 11/11/24	Units as shown in Week 1 Finalise any unfinished assessment	BLOCK EXAM PERIOD	BLOCK EXAM PERIOD
Wk8 18/11/24	BLOCK EXAM PERIOD	BLOCK EXAM PERIOD	Final due date for any unfinished assessment



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Term 4 – Hospitality Practices

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Class: HPJ11A

Teachers: Mrs Sheahan, Ms O'Brien

Term Week	Curriculum Intent	Artifacts	Feedback
Wk 1 30/09/24	In-house Dining project	Folio	Trials
Wk 2 07/10/24	In-house Dining Project Friday: Public holiday		
Wk 3 14/10/24	In-house Dining Project		
Wk 4 21/10/24	In-house Dining Project EVENT DATE TBC (pending STEM Academy Camp dates)	Event Folio	Prac Customer feedback
Wk 5 28/10/24	Bar and Barista Basics		
Wk 6 4/11/24	Bar and Barista Basics Melbourne Cup Catering		Prac Customer feedback
Wk 7 11/11/24	Bar and Barista Basics BLOCK EXAMS TIMETABLED TUESDAY – FRIDAY THIS WEEK		
Wk 8 18/11/24	Bar and Barista Basics BLOCK EXAMS TIMETABLED MONDAY & TUESDAY THIS WEEK		



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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
Wk 1 30/09/24	Work on any unfinished assessment	ALTERNATIVE ACTIVITIES as organized by Year Co-ordinator	
Wk 2 07/10/24	PUBLIC HOLIDAY	Work on any unfinished assessment	
Wk 3 14/10/24	Work on any unfinished assessment		
Wk 4 21/10/24	EXTERNAL EXAM PERIOD		
Wk 5 28/10/24	EXTERNAL EXAM PERIOD		
Wk 6 4/11/24	EXTERNAL EXAM PERIOD		
Wk 7 11/11/24	EXTERNAL EXAM PERIOD AND FAREWELL/GRADUATION ACTIVITIES		