

10 Kai Technology

Learning Area: Technology

Timetable Code: 10 KAI

Teacher in charge: Miss Ennis, Miss Devi

What will I learn? This is the introductory course for Food Technology. You will learn basic cooking skills and how Technology is used to develop new food products. You will also learn about nutrition for teenagers. This course can be taken for one semester in either the first half or the second half of the year or for both semesters.

Units & Assessment Tasks (in teaching order)

<i>Start</i>	<i>Unit Title</i>	<i>Assess Date</i>	<i>Assess Method</i>
T1 W1	Safe food handling and hygiene	T1W5	Theory and practical
T2W1	Nutrition for teenagers	T2W5	Theory and practical
T2 W 5	Understanding technology and using a design brief	T2W10	Theory and practical

Where does this option lead?

This course leads into Creative Catering Level 1 and gives you life long skills needed to eat healthily and be able to cook for yourselves and your whanau. The hospitality industry is a huge growth area and this course provides you with the skills to take into the senior CRCA courses and beyond into employment.