



Home Economics, HEC 111

Level 1

2009

Aims/General Learning Outcomes

- To understand reasons for the food choices in relation to well being and nutrition.
- To develop skills in relation to food selection and preparation using safe food practices
- To apply strategies to demonstrate an understanding of consumer rights and responsibilities and interpret nutritional information and labelling

Course Content

1. Topic one is safe food, where you will be applying knowledge and food safety and hygiene in the preparation and storage of food in practical situations.
2. Topic two is studying basic nutrient knowledge. This is followed by two Unit Standards on fruit and vegetables and bread and cereals.
3. Topic three you will learn how to prepare and plan food to improve the well being of an adolescent and to meet their nutritional needs.
4. Topic four we will be focussing on analysing and evaluating food labelling and advertising in relation to food choices.

Appeals

Any queries about an assessment decision should be made to your class teacher when the assessment is handed back. Any formal appeals should be made, **within one week** of the assessed work being returned to the Head of Department, Ms Tilley, or the Principal's Nominee, Ms Lynch in Term 1, Mrs Butler in Terms 2, 3 and 4 who will investigate it, further.

Work done in pencil or which has 'white-out' corrections cannot be reconsidered for appeals. Appeals need to be made within one school week of receiving a result.

Further assessment opportunities

Students in Home Economics will not be offered further assessment opportunities due to the nature of the Unit and Achievement Standards offered.

Assessment Record Sheet

Standard Number and version Title		No of Credits	Assessment Type	Timing	Result
AS90144 V3	Demonstrate and apply safe food handling practices and strategies	5	Written and Practical	Term 1 Week 8	
US 6635 V3	Apply knowledge of nutrition to fruit and vegetables	5	Written and Practical	Term 2 Week 4	
US 6636 V3	Apply knowledge of nutrition to bread and cereal food	6	Written and Practical	Term 2 Week 10	
AS 90747 V2	Plan and prepare food to meet the nutritional needs of an individual	6	Written and Practical	Term 4 Week 2	
AS 90748 V2	Interpret and apply food and nutrition information	5	External	Term 4	