EDVT11021 *Food Technology*
Term 1 - 2017

Profile information current as at 16/05/2024 08:08 am

All details in this unit profile for EDVT11021 have been officially approved by CQUniversity and represent a learning partnership between the University and you (our student). The information will not be changed unless absolutely necessary and any change will be clearly indicated by an approved correction included in the profile.

General Information

Overview
The unit provides a practical 'hands on' learning context through which content knowledge in Food Technology is presented. It engages with practical and theoretical aspects of food technology as appropriate discipline content knowledge for teaching Home Ecomomics in secondary schools.

Details
Career Level: *Undergraduate*
Unit Level: *Level 1*
Credit Points: *6*
Student Contribution Band: *7*
Fraction of Full-Time Student Load: *0.125*

Pre-requisites or Co-requisites
There are no requisites for this unit.
Important note: Students enrolled in a subsequent unit who failed their pre-requisite unit, should drop the subsequent unit before the census date or within 10 working days of Fail grade notification. Students who do not drop the unit in this timeframe cannot later drop the unit without academic and financial liability. See details in the Assessment Policy and Procedure (Higher Education Coursework).

Offerings For Term 1 - 2017

- Distance

Attendance Requirements
All on-campus students are expected to attend scheduled classes – in some units, these classes are identified as a mandatory (pass/fail) component and attendance is compulsory. International students, on a student visa, must maintain a full time study load and meet both attendance and academic progress requirements in each study period (satisfactory attendance for International students is defined as maintaining at least an 80% attendance record).

Residential Schools
This unit has a Compulsory Residential School for distance mode students and the details are:
Click here to see your Residential School Timetable.

Website
This unit has a website, within the Moodle system, which is available two weeks before the start of term. It is important that you visit your Moodle site throughout the term. Please visit Moodle for more information.

Class and Assessment Overview

Recommended Student Time Commitment
Each 6-credit Undergraduate unit at CQUniversity requires an overall time commitment of an average of 12.5 hours of study per week, making a total of 150 hours for the unit.

Class Timetable

Regional Campuses
Bundaberg, Cairns, Emerald, Gladstone, Mackay, Rockhampton, Townsville

Metropolitan Campuses
Adelaide, Brisbane, Melbourne, Perth, Sydney

Assessment Overview
1. **Practical Assessment**
Weighting: 50%
2. **Portfolio**
Weighting: 50%

Assessment Grading
This is a graded unit: your overall grade will be calculated from the marks or grades for each assessment task, based on the relative weightings shown in the table above. You must obtain an overall mark for the unit of at least 50%, or an overall grade of 'pass' in order to pass the unit. If any 'pass/fail' tasks are shown in the table above they must also be completed successfully ('pass' grade). You must also meet any minimum mark requirements specified for a particular assessment task, as detailed in the 'assessment task' section (note that in some instances, the minimum mark for a task may be greater than 50%). Consult the University's Grades and Results Policy for more details of interim results and final grades.

CQUniversity Policies

All University policies are available on the CQUniversity Policy site.
You may wish to view these policies:

- Grades and Results Policy
- Assessment Policy and Procedure (Higher Education Coursework)
- Review of Grade Procedure
- Student Academic Integrity Policy and Procedure
- Monitoring Academic Progress (MAP) Policy and Procedure – Domestic Students
- Monitoring Academic Progress (MAP) Policy and Procedure – International Students
- Student Refund and Credit Balance Policy and Procedure
- Student Feedback – Compliments and Complaints Policy and Procedure
- Information and Communications Technology Acceptable Use Policy and Procedure

This list is not an exhaustive list of all University policies. The full list of University policies are available on the CQUniversity Policy site.

Previous Student Feedback

Feedback, Recommendations and Responses

Every unit is reviewed for enhancement each year. At the most recent review, the following staff and student feedback items were identified and recommendations were made.

Feedback from Student Survey

Feedback

The weekly online quiz was a good way to keep students engaged but may be more be beneficial if it counted towards a small portion of the mark so that you know students are actually going through the content.

Recommendation

Allocate % of written assessment component to quiz participation. Quiz questions to be re-developed to align more accurately with course content.

Action

Quiz questions were removed. Changes to assessment % were not sought.

Feedback from Student Survey

Feedback

The layout of the course content was very confusing.

Recommendation

Restructure and standardise Moodle layout to ensure consistency and ease of student navigation through course content.

Action

Moodle content was redeveloped by Home Economics teachers with current experience and aligned with Industry Review recommendations. Moodle content was restructured and standardised accordingly for ease of student navigation.

Feedback from Student Survey

Feedback

Each week, there were activities that we were told to post in the learning activity forum which we were unable to do so.

Recommendation

Ensure Discussion Forums have the correct settings in Moodle for student to add and respond to weekly activities.

Action

Discussion forums were replaced with a Yarning Up Space where all students could contribute to discussions with the lecturer and peers.
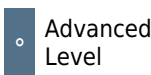
Unit Learning Outcomes

On successful completion of this unit, you will be able to:

1. Apply theories of cookery appropriate for secondary school contexts.
2. Apply relevant facility maintenance processes and procedures in a school kitchen.
3. Adhere to appropriate Workplace Health and Safety considerations when engaging in Food Technology production and food service.
4. Comply with relevant hospitality industry regulations and requirements.

Nil

Alignment of Learning Outcomes, Assessment and Graduate Attributes

| — | N/A Level | ○ | Introductory Level | ● | Intermediate Level | ● | Graduate Level | ○ | Professional Level | ○ | Advanced Level |

Alignment of Assessment Tasks to Learning Outcomes

Assessment Tasks	Learning Outcomes			
	1	**2**	**3**	**4**
1 - Practical Assessment - 50%	●	●	●	●
2 - Portfolio - 50%	●	●	●	●

Alignment of Graduate Attributes to Learning Outcomes

Graduate Attributes	Learning Outcomes			
	1	**2**	**3**	**4**
1 - Communication	●	●	●	●
2 - Problem Solving	●	●	●	●
3 - Critical Thinking	●	●	●	●
4 - Information Literacy	●	●	●	
5 - Team Work	●	●	●	●
6 - Information Technology Competence	●	●	●	
7 - Cross Cultural Competence	●	●	●	●
8 - Ethical practice	●	●	●	●
9 - Social Innovation				
10 - Aboriginal and Torres Strait Islander Cultures				

Alignment of Assessment Tasks to Graduate Attributes

Assessment Tasks	Graduate Attributes									
	1	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**
1 - Practical Assessment - 50%	○	○	○	○	○	○	○	○		
2 - Portfolio - 50%	○	○	○	○	○	○	○	○		

Textbooks and Resources

Textbooks

There are no required textbooks.

IT Resources

You will need access to the following IT resources:

- CQUniversity Student Email
- Internet
- Unit Website (Moodle)
- Futura

Referencing Style

All submissions for this unit must use the referencing style: [American Psychological Association 6th Edition (APA 6th edition)](#)
For further information, see the Assessment Tasks.

Teaching Contacts

Jay Deagon Unit Coordinator
j.deagon@cqu.edu.au

Schedule

Week 1 - 06 Mar 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 1: Teaching and exploring Food Technology	See Course Moodle Site for weekly topics and resources	Online Futura Module

Week 2 - 13 Mar 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 2: Workplace Health and Safety in food and hospitality environments	See Course Moodle Site for weekly topics and resources	Online Futura Modules

Week 3 - 20 Mar 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 3: Unpacking recipes	See Course Moodle Site for weekly topics and resources	Online Futura Modules

Week 4 - 27 Mar 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 4: Residential School	See Course Moodle Site for weekly topics and resources	Tuesday 4th April to Friday 7th April (9:00am - 4:00pm) All days inclusive. Attendance compulsory.

Week 5 - 03 Apr 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 5: The Australian Curriculum and junior food subjects	See Course Moodle Site for weekly topics and resources	

Vacation Week - 10 Apr 2017

Module/Topic	Chapter	Events and Submissions/Topic

Week 6 - 17 Apr 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 6: Teaching senior school food subjects	See Course Moodle Site for weekly topics and resources	Submission of written component of Assessment Task 1 **Practical Assessment** Due: Week 6 Friday (21 Apr 2017) 5:00 pm AEST

Week 7 - 24 Apr 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 7: Embedded literacies and numeracy in food contexts	See Course Moodle Site for weekly topics and resources	Online Futura Module

Week 8 - 01 May 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 8: Cultural Influences on Australian Cuisine and Indigenous Perspectives	See Course Moodle Site for weekly topics and resources	Online Futura Module

Week 9 - 08 May 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 9: Food Security	See Course Moodle Site for weekly topics and resources	

Week 10 - 15 May 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 10: Food labelling, additives and preservations	See Course Moodle Site for weekly topics and resources	

Week 11 - 22 May 2017

Module/Topic	Chapter	Events and Submissions/Topic
Topic 11: Sustainable Development		

Week 12 - 29 May 2017

Module/Topic	Chapter	Events and Submissions/Topic
		Written Assessment: Fusion Food Product Due: Week 12 Friday (2 June 2017) 11:00 pm AEST

Review/Exam Week - 05 Jun 2017

Module/Topic	Chapter	Events and Submissions/Topic

Exam Week - 12 Jun 2017

Module/Topic	Chapter	Events and Submissions/Topic

Residential School Information

Residential School placements are available in Rockhampton and Brisbane. Numbers are limited for each venue. Please notify Jay Deagon by email j.deagon@cqu.edu.au as soon as possible and register your preference to attend Rockhampton or Brisbane. First in first served. If you miss out on your preference you will need to make arrangements to attend the alternative venue. Residential School attendance is compulsory to pass this unit.

Both Residential Schools are held on the same dates: **Week 5 - Tuesday 4 April to Friday 7 April.**

Your Residential School tutors are Gaye Sands (Rockhampton City Campus) and Belinda Ingram (Canterbury College, Beenleigh).

Textbook

The required textbook for this unit is:

TITLE: Food for You Australian Curriculum Book 1 (print and digital $54.95, or digital only $43.95)

LEVELS: Year 7 / Year 8

AUTHOR: Chrissy Collins

PUBLISHER: Cambridge University Press

ISBN: 9781107631250

You can purchase online at:

https://www.cambridge.edu.au/education/titles/Food-for-You-Australian-Curriculum-Book-1-print-and-digital/#.WF4VmlV97IU

You must bring either a print version or digital copy and reading device of this textbook to the Residential School.

You are not required to purchase Food for You Australian Curriculum Edition Book 2 (print and digital) Levels: Year 9 / Year 10 ($54.95), or Food for You Australian Curriculum Edition Book 1&2 Teacher Resource ($149.95). However, these books may come in handy as future teaching resources.

Assessment Tasks

1 Practical Assessment

Assessment Type

Practical Assessment

Task Description

In order to understand what is expected of a food educator, Home Economics teacher, or Hospitality teacher, you are required to undertake an intensive program of practical cookery applications and skills.

You will need to complete:

- Online Futura modules (skills and knowledge training)
- Pass each module's quiz
- Practical cookery and kitchen operation skills assessment

At Residential School, you will be working in a Trade Training Centre Commercial kitchen. A series of practical cooking tasks will be undertaken every day. Competencies will be assessed at Residential School. In addition, you will be planning and producing practical performances suitable for schooling and/or the Hospitality environment.

Further clarification of this practical assessment task is provided in Moodle.

Assessment Due Date

Week 6 Friday (21 Apr 2017) 5:00 pm AEST

Completion of all practical skills at the Residential School (Week 4). Submission of written component (Week 6).

Return Date to Students

Monday (1 May 2017)

Weighting

50%

Minimum mark or grade

50% Pass or Fail grade only for this task

Assessment Criteria

1. Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this

unit.
2. Apply theories of cookery appropriate for a variety of food contexts.
3. Apply relevant facility maintenance processes and procedures in a kitchen environment.
4. Adhere to appropriate Workplace Health and Safety considerations when engaging in food production and service.
5. Comply with relevant hospitality industry regulations and requirements.

Referencing Style

- [American Psychological Association 6th Edition (APA 6th edition)](#)

Submission
Offline Online

Submission Instructions
Pass all Futura quizzes. All practical skills assessment will be completed at the Residential School. Written task to be submitted as a Word document or .zip file via Moodle.

Learning Outcomes Assessed

- Apply theories of cookery appropriate for secondary school contexts.
- Apply relevant facility maintenance processes and procedures in a school kitchen.
- Adhere to appropriate Workplace Health and Safety considerations when engaging in Food Technology production and food service.
- Comply with relevant hospitality industry regulations and requirements.

Graduate Attributes

- Communication
- Problem Solving
- Critical Thinking
- Information Literacy
- Team Work
- Information Technology Competence
- Cross Cultural Competence
- Ethical practice

2 Written Assessment: Fusion Food Product

Assessment Type
Portfolio

Task Description

Your Task
Develop a new fusion food product for a specific target group.
Research existing products and determine a suitable target market for developing a new fusion product. Look within your local community for inspiration, cultural influences and produce available.

- Identify a target market. Research a number of social and cultural groups within your local community. Identify appropriate ingredients specific to those cultural groups.
- Analyse existing products. What is readily available in your local community? Find a niche or something that could be produced to complement what is already available.
- Identify food availability challenges in your local area. One key ingredient in your final solution must be locally grown or produced.
- Design a method for collecting data. For example, experiment in groups to solve problems and analyse data to find solutions.
- Develop a set of specifications based on research.
- Evaluate and identify possible products for development.
- Design TWO suitable recipes for development and evaluate against specifications.
- Carry out the planning for the development of ONE product.
- Make, test and evaluate the product and results.
- Create a marketing pitch and nutrition information panel for your product.

Further information about this assessment task is found in Moodle.

Assessment Due Date
Week 12 Friday (2 June 2017) 11:00 pm AEST

Submit a single Word document in a .zip file online via Moodle.

Return Date to Students

Returned to students upon moderation and certification of grades.

Weighting
50%

Assessment Criteria

- Applies theories of cookery appropriate for food contexts.
- Uses a range of cookery skills and knowledge to complete practical tasks.
- Demonstrates awareness of complex factors including social and cultural influences, local food culture and available produce.
- Uses research techniques to explore existing products, design specifications, product analysis and results.
- Prepares ideas and plans effectively using the design process
- Uses analysis and evaluation techniques to develop specifications, recipes and solutions.
- Carries out testing and evaluation, including identification of strengths and weaknesses, modifications, photographic evidence of product testing, and final results.
- Creates packaging, accurate nutritional label, and marketing appropriate to the final product.

Referencing Style

- [American Psychological Association 6th Edition (APA 6th edition)](#)

Submission
Online

Submission Instructions
Submit a single Word document format online via Moodle.

Learning Outcomes Assessed

- Apply theories of cookery appropriate for secondary school contexts.
- Apply relevant facility maintenance processes and procedures in a school kitchen.
- Adhere to appropriate Workplace Health and Safety considerations when engaging in Food Technology production and food service.
- Comply with relevant hospitality industry regulations and requirements.

Graduate Attributes

- Communication
- Problem Solving
- Critical Thinking
- Information Literacy
- Team Work
- Information Technology Competence
- Cross Cultural Competence
- Ethical practice

Academic Integrity Statement

As a CQUniversity student you are expected to act honestly in all aspects of your academic work.

Any assessable work undertaken or submitted for review or assessment must be your own work. Assessable work is any type of work you do to meet the assessment requirements in the unit, including draft work submitted for review and feedback and final work to be assessed.

When you use the ideas, words or data of others in your assessment, you must thoroughly and clearly acknowledge the source of this information by using the correct referencing style for your unit. Using others' work without proper acknowledgement may be considered a form of intellectual dishonesty.

Participating honestly, respectfully, responsibly, and fairly in your university study ensures the CQUniversity qualification you earn will be valued as a true indication of your individual academic achievement and will continue to receive the respect and recognition it deserves.

As a student, you are responsible for reading and following CQUniversity's policies, including the **Student Academic Integrity Policy and Procedure**. This policy sets out CQUniversity's expectations of you to act with integrity, examples of academic integrity breaches to avoid, the processes used to address alleged breaches of academic integrity, and potential penalties.

What is a breach of academic integrity?
A breach of academic integrity includes but is not limited to plagiarism, self-plagiarism, collusion, cheating, contract cheating, and academic misconduct. The Student Academic Integrity Policy and Procedure defines what these terms mean and gives examples.

Why is academic integrity important?
A breach of academic integrity may result in one or more penalties, including suspension or even expulsion from the University. It can also have negative implications for student visas and future enrolment at CQUniversity or elsewhere. Students who engage in contract cheating also risk being blackmailed by contract cheating services.

Where can I get assistance?
For academic advice and guidance, the Academic Learning Centre (ALC) can support you in becoming confident in completing assessments with integrity and of high standard.

What can you do to act with integrity?

Be Honest
If your assessment task is done by someone else, it would be dishonest of you to claim it as your own

Seek Help
If you are not sure about how to cite or reference in essays, reports etc, then seek help from your lecturer, the library or the Academic Learning Centre (ALC)

Produce Original Work
Originality comes from your ability to read widely, think critically, and apply your gained knowledge to address a question or problem