EDVT11021 *Food Technology*
Term 1 - 2024

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

In this unit you will be introduced to a range of "hands-on" practical and theoretical cookery skills and techniques appropriate for Home Economics and Design and Technologies food specialisation contexts in secondary schools. You will develop and create designed food solutions using the design process and explore complex factors that impact food production and consumption including social, cultural, ethical, marketing, safety and sustainability considerations. You will be required to adhere to food safety practices, risk assessment procedures, and comply with relevant hospitality industry regulations and requirements when engaging in kitchen operations, food production and food service.

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 - 2024

- Mixed Mode

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).

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. **Online Quiz(zes)**
Weighting: 10%
2. **Practical Assessment**
Weighting: 45%
3. **Project (applied)**
Weighting: 45%

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 evaluations

Feedback

Relevant and interesting unit content.

Recommendation

Continue to provide clear and interesting content, assessment and lectures.

Unit Learning Outcomes

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

1. Discern and apply a range of practical and theoretical cookery skills and techniques appropriate to food specialisation contexts in secondary schools
2. Adhere to food safety practices, risk assessment procedures, and comply with relevant hospitality industry regulations and requirements when engaging in kitchen operations, food production and food service
3. Investigate and critically analyse complex factors that impact food production and consumption including social, cultural, ethical, marketing, safety and sustainability considerations
4. Develop and create designed food solutions using design processes and production skills in a food specialisation context.

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 - Online Quiz(zes) - 10%	●	●		
2 - Practical Assessment - 45%	●	●	●	●
3 - Project (applied) - 45%	●	●	●	●

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				

Textbooks and Resources

Textbooks
EDVT11021

Prescribed

Food for You Book 1
Third Edition (2017)
Authors: Chrissy Collins, Sally Lasslett
Cambridge University Press
Australia
ISBN: 9781316649121
Binding: Other
EDVT11021

Supplementary

Food for You Book 2
Third Edition (2017)
Authors: Chrissy Collins, Sally Lasslett
Cambridge University Press
Australia
ISBN: 9781316649374
Binding: Other

[View textbooks at the CQUniversity Bookshop](#)

IT Resources

You will need access to the following IT resources:

- CQUniversity Student Email
- Internet
- Unit Website (Moodle)
- MS Teams

Referencing Style

All submissions for this unit must use the referencing style: [American Psychological Association 7th Edition (APA 7th edition)](#)
For further information, see the Assessment Tasks.

Teaching Contacts

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

Schedule

Week 1 - 04 Mar 2024		
Module/Topic	**Chapter**	**Events and Submissions/Topic**
Topic 1: Teaching and exploring Food Technology	See Moodle for weekly activities and resources	Introduction to Hospitality Preliminary Activity (See Orientation Section in Moodle) Prepare for Residential School attendance (See Assessment Section in Moodle) Hospitality Module + Quizzes

Week 2 - 11 Mar 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 2: Workplace health and safety in food and hospitality environments	See Moodle for weekly activities and resources	Hospitality Module + Quizzes

Week 3 - 18 Mar 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 3: Unpacking recipes	See Moodle for weekly activities and resources	Hospitality Module + Quizzes

Week 4 - 25 Mar 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 4: Australian Curriculum (Years 7-10 food subjects)	See Moodle for weekly activities and resources	Hospitality Module + Quizzes

Week 5 - 01 Apr 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 5: Design thinking in food specialisations	See Moodle for weekly activities and resources	All Hospitality Modules + Quizzes need to be completed before Residential School attendance.

Break Week (Residential School) - 08 Apr 2024

Module/Topic	Chapter	Events and Submissions/Topic
Residential School		4-Day Residential School: Tuesday 9 April to Friday 12 April 2024. 9.00am to 4.30pm daily (unless otherwise advised). All days inclusive. All days compulsory.

Week 6 - 15 Apr 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 6: Introduction to Senior School Food Studies and Hospitality	See Moodle for weekly activities and resources	Research and investigate food challenge design brief ideas to locate a potential solution: 1. your local community "food scene" 2. cultural and social influences 3. food availability and food security

Week 7 - 22 Apr 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 7: Managing a Kitchen: Embedded literacies and numeracy in food contexts	See Moodle for weekly activities and resources	Prepare ideas for designed solution

Week 8 - 29 Apr 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 8: Inclusivity in the Kitchen	See Moodle for weekly activities and resources	Generate management plans for designed solution

Week 9 - 06 May 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 9: Indigenous Perspectives and Cultural Influences on Australian Cuisine	See Moodle for weekly activities and resources	Test, evaluate, adapt and refine design ideas

Week 10 - 13 May 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 10: Food labelling, additives and preservation	See Moodle for weekly activities and resources	Make final product, conduct sensory evaluation and food styling photoshoot

Week 11 - 20 May 2024

Module/Topic	Chapter	Events and Submissions/Topic
Topic 11: Food Security	See Moodle for weekly activities and resources	Evaluate food challenge design processes, plans, management and skills Edit and finalise food challenge design brief portfolio before submission

Week 12 - 27 May 2024

Module/Topic	Chapter	Events and Submissions/Topic
Summary of Learning in Food Technology	See Moodle for weekly activities and resources	**Food Design Challenge** Due: Week 12 Friday (31 May 2024) 11:45 pm AEST

Review/Exam Week - 03 Jun 2024

Module/Topic	Chapter	Events and Submissions/Topic

Exam Week - 10 Jun 2024

Module/Topic	Chapter	Events and Submissions/Topic

Assessment Tasks

1 Hospitality (VET) Quizzes

Assessment Type
Online Quiz(zes)

Task Description

Modules & Quizzes: Introduction to Hospitality in Schools

Instructions
These course modules provide the theoretical knowledge that informs working safely and confidently in the kitchen and hospitality environments. Practical assessment of some of these modules may occur at Residential School. All hospitality theory modules and all quizzes must be completed before Residential School attendance.
If you already have hospitality experience and qualifications - for the purpose of this Food Technology Unit and Assessment - you will still need to complete these online modules because they have teaching strategy significance to your future work as a teacher.
Each quiz requires you to answer a number of questions in an online quiz environment. You are required to score 100% to be considered satisfactory in each quiz.
Additional supporting information is located in Moodle.

Number of Quizzes
10

Frequency of Quizzes
Weekly

Assessment Due Date

All quizzes must be completed and passed before Residential School attendance

Return Date to Students

Students receive outcome report for each quiz

Weighting
10%

Minimum mark or grade
100% pass of all 10 quizzes

Assessment Criteria

- Apply theories of cookery appropriate for a variety of food contexts.

Referencing Style

- [American Psychological Association 7th Edition (APA 7th edition)](#)

Submission
Online

Learning Outcomes Assessed

- Discern and apply a range of practical and theoretical cookery skills and techniques appropriate to food specialisation contexts in secondary schools
- Adhere to food safety practices, risk assessment procedures, and comply with relevant hospitality industry regulations and requirements when engaging in kitchen operations, food production and food service

2 Residential School

Assessment Type
Practical Assessment

Task Description

Rationale

This assessment task has been developed to give relevant practical advice and support in the teaching of Food Technology / Hospitality. Working individually and collaboratively will ensure that development of teaching strategies, classroom management skills and professional learning are achieved.
Practical Residential School focus areas:

- Practical cookery tasks - Junior to Senior Year Levels Food Studies and Hospitality
- Explicit Teaching and Learning Strategies
- Data Collection and Assessment Tools
- Classroom and Kitchen Behavioural Management Strategies
- Workplace Health and Safety
- Student Capabilities
- Evaluation
- Professional Reflection

Additional supporting information is located in Moodle.

Assessment Due Date

4-Day Residential School: Tuesday 9 April to Friday 12 April 2024. 9.00am am to 4.30pm daily (unless otherwise advised). All days inclusive. All days compulsory.

Return Date to Students

Weighting
45%

Minimum mark or grade
Pass

Assessment Criteria

- Adhere to appropriate Workplace Health and Safety considerations when engaging in food production and service.
- Complies with relevant hospitality industry regulations and requirements.
- Apply relevant facility maintenance processes and procedures in a kitchen environment.
- Practical expertise of food preparation skills and procedures.
- Knowledge and application of the Design Process.
- Apply a range of cookery techniques.
- Apply language, literacy and numeracy conventions.

Referencing Style

- [American Psychological Association 7th Edition (APA 7th edition)](#)

Submission
Offline

Submission Instructions
Daily observations by Residential School Facilitator

Learning Outcomes Assessed

- Discern and apply a range of practical and theoretical cookery skills and techniques appropriate to food specialisation contexts in secondary schools
- Adhere to food safety practices, risk assessment procedures, and comply with relevant hospitality industry regulations and requirements when engaging in kitchen operations, food production and food service
- Investigate and critically analyse complex factors that impact food production and consumption including social, cultural, ethical, marketing, safety and sustainability considerations
- Develop and create designed food solutions using design processes and production skills in a food specialisation context.

3 Food Design Challenge

Assessment Type
Project (applied)

Task Description

Purpose
The purpose of this assessment task is to challenge you with a complex food-related application of the Design Process.

Design Challenge
Develop a new food product for a specific target market.

Your Task
No word limits apply but sufficient information must be provided to demonstrate that you have clearly, accurately and thoroughly developed your ideas, research, testing and final product. Your portfolio pages should demonstrate evidence of the following steps in the Design Process:

Step 1: Identifying need/opportunity (Problem)

- Identify design situation and write a design brief
- Identify the constraints
- Research existing products to find a gap in the market
- Cultural and social exploration
- Produce availability and food security challenges in your area

Step 2: Research (Investigating):

- Research – for example, tally, observations, questionnaire and analysis of results
- Develop design specifications

Step 3: Prepare ideas (Generating):

- Develop two possible solutions (recipes with sketches and annotations)
- Choose one idea based on evaluation against design specifications as a viable solution to design brief (use decision-making matrix)

Step 4: Planning (Producing):

- Develop a workplan (equipment list, ingredients list, method)
- Develop and plan a suitable sensory test to allow for fair testing

Step 5: Testing and evaluation (Evaluating):

- Make product (carry out testing, and make adjustments)
- Photograph each stage of product production - you must be present in some of the photos doing prep and cooking
- Conduct sensory testing of final product (photographic evidence)
- Food styling photoshoot of final product
- Evaluate and reflect on your design processes including, plans, project management, development of ideas, procedures, your skills
- Identify self, product and project strengths and weaknesses and suggest improvements

What will your portfolio look like and how to submit it?

You will present your Design Brief solution as a portfolio. Your portfolio is to be presented as follows:

1. If you have ICT skills, you may choose to construct an online e-portfolio that includes separate pages for each Design Process sequence, and photographs of your original work with commentary about your activities. Web-based platform (of your choice, not visible to the public) must be easy to navigate and each Design Process clearly identified and presented. To submit an e-portfolio you need to upload a WORD document via Moodle with an active hyperlink to your e-portfolio and provide password (if required); OR
2. The alternative is to upload a Word document, .pdf or PowerPoint with each sequence of the Design Process clearly identified with photographs and commentaries of your work. Important - compress all photographs appropriately but ensure that each photograph is clear for the marker to see. Upload the whole portfolio file to Moodle. Portfolio must be in one or two documents only.

Additional supporting information is located in Moodle.

Assessment Due Date
Week 12 Friday (31 May 2024) 11:45 pm AEST

Return Date to Students

Feedback on the final assessment task will be provided prior to certification of grades

Weighting
45%

Minimum mark or grade
Pass

Assessment Criteria

- Apply the Design Process in food contexts
- Investigate complex factors including social and cultural influences, local food culture and available produce
- Use research methods and techniques in food contexts
- Demonstrate a range of cookery skills and knowledge to complete practical tasks using photographic evidence
- Test and evaluate food products and project
- Reflect on personal planning and management competencies
- Create a designed solution to food design brief

Referencing Style

- American Psychological Association 7th Edition (APA 7th edition)

Submission
Online

Learning Outcomes Assessed

- Discern and apply a range of practical and theoretical cookery skills and techniques appropriate to food specialisation contexts in secondary schools
- Adhere to food safety practices, risk assessment procedures, and comply with relevant hospitality industry regulations and requirements when engaging in kitchen operations, food production and food service
- Investigate and critically analyse complex factors that impact food production and consumption including social, cultural, ethical, marketing, safety and sustainability considerations
- Develop and create designed food solutions using design processes and production skills in a food specialisation context.

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