

Home Economics

The central focus of home economics is the wellbeing of people within their personal, family, community and work roles. Home economics encourages personal independence and effective living within wider society, and promotes preferred futures for self and others. Home economics is an interdisciplinary study drawing on the fields of nutrition, textiles and fashion, the built environment, human development, relationships and behaviour.

In home economics education, students become increasingly aware of the processes of growth and development and take increasing responsibility for their own growth and development. They make decisions and take actions to promote healthy eating and develop a sensitive approach to interpersonal relationships. They contribute to environments that are supportive of human growth and development, and develop a respect for the lifestyle choices of other people.

Informed people who think critically and creatively make socially and ethically responsible actions that enhance wellbeing. People who promote wellbeing and design their futures understand that the decisions and actions taken by them and others have consequences.

Year 8 Home Economics (one semester only)

Year 8			
TERM 1	TERM 2	TERM 3	TERM 4
Textiles - Bag It!	Food: What should I eat to grow and go?	Textiles - Bag It!	Food: What should I eat to grow and go?

Year 9 & 10 Food Studies FDS

Year 9			
TERM 1	TERM 2	TERM 3	TERM 4
Morning Munchies - Breakfasts	Sustaining the beast-lunches	Dinner	Deserts
Year 10			
TERM 1	TERM 2	TERM 3	TERM 4
Introduction to Hospitality – Multicultural foods		Hospitality – International food	

Year 9 & 10 Textiles and Food TFS

Year 9			
TERM 1	TERM 2	TERM 3	TERM 4
Pillow Talk - An introduction to textiles incorporates the making of a cushion.	Bag	Shop to you Drop	Food Studies
Year 10			
TERM 1	TERM 2	TERM 3	TERM 4
Unit - Creative Cake Baking Introduction to the Baking, decoration &	Unit - The World of Food Introducing a multicultural aspect of modern food in Australia, investigating	Textile design	

presentation of specialty cakes	cuisines from around the world	
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Year 11 & 12 Hospitality

Year 11			
TERM 1	TERM 2	TERM 3	TERM 4
Introduction to Hospitality Basic Culinary Skills Prepare and serve sandwiches 1. The hospitality industry 2. Communication for the hospitality industry 4. Workplace health, hygiene and safety issues in the hospitality industry 5. Hospitality event management		Working with Salads	Working with Pasta
Year 12 Cert I Hospitality			
TERM 1	TERM 2	TERM 3	TERM 4
Certificate I in Hospitality = 7 Units of Competency to gain Cert. I			

Year 11 & 12 Home Economics

Year 11			
TERM 1	TERM 2	TERM 3	TERM 4
Food 4 Tomorrow Individuals and communities are dependent upon food chain systems for the security of their food supply		Leaving for Good	
Year 12			
TERM 1	TERM 2	TERM 3	TERM 4
Food 4 Tomorrow Individuals and communities are dependent upon food chain systems for the security of their food supply		Leaving for Good	