

Term 1			Term 2		
1	26 Jan	Unit/Topic 1: Nutrition Safety in the kitchen <i>No Cooking</i>	1	20 Apr	Aeration No cooking
2	2 Feb	Protein <i>Beef stirfry</i>	2	27 Apr	Learning Task #2: Baked cheesecake Cookies (2 pracs)
3	9 Feb	<i>Carbohydrates</i> <i>Loaded fries</i>	3	4 May	Unit/Topic 3: Food Systems Food systems <i>Spring Rolls</i>
4	16 Feb	Fibre <i>Oat biscuits</i>	4	11 May	Indigenous food systems Macadamia banana bread
5	23 Feb	Fats Salmon avocado rice bowls	5	18 May	Organic food systems <i>Potato Latkes</i>
6	2 Mar	Learning Task #1: Build a burger Burger	6	25 May	Sustainable food systems <i>Sausage rolls – Veggie & meat (2 pracs)</i>
7	9 Mar	Unit/Topic 2: Baking science Intro to baking <i>Souffle Pancakes</i>	7	1 Jun	Global food systems Homemade pasta sauce / pesto
8	16 Mar	Gluten development Homemade pizza (2 prac lessons)	8	8 Jun	Learning Task 3: Food system Investigation Homemade pasta vs storebought
9	23 Mar	Fats, Sugars & eggs Cake / Cupcake (student choice)	9	15 Jun	Design your own recipe Student Choice
10	30 Mar	Heating / Browning Taste Test – Premade baked goods	10	22 Jun	Reflection

****Please note**** the timetable is subject to change (dietary restrictions, student choice etc.)

All meals will be halal suitable.