



**OTUMOETAI COLLEGE**  
**TECHNOLOGY HEALTH HOSPITALITY DEPARTMENT**

**YEAR 10 COURSE OUTLINE**

**TEFN ~ TECHNOLOGY, FOOD & NUTRITION**

**HALF YEAR**

3 periods per week.

**REQUIREMENTS:** Classroom work and homework.  
HETTANZ NATIONAL CERTIFICATE –Food & Nutrition

**ASSESSMENTS:** Both practical and theory.  
In class.

<b>TEFN TECHNOLOGY FOOD &amp; NUTRITION</b>
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UNIT	TERM A		CURRICULUM
1	Food and Hygiene	3 weeks	Health
2	Nutrition	4 weeks	Health
3	Beef and Lamb Food Technology	3 weeks	Technology
<b>Term B</b>			
3	Beef and Lamb Technology	2 weeks	Technology
4	Food Technology – Sensory Evaluations	3 weeks	Technology
5	Caring – Mental Health – Ourselves and Others	3 weeks	Health

# TECHNOLOGY FOOD & NUTRITION

(*HALF YEAR COURSE*)

**CODE: 10 TEF2**

## COURSE STATEMENT

This six month course covers aspects of the New Zealand curriculum in Food and Nutrition, Food Technology and a unit from the Health curriculum on a current health issue.. Food technology allows students to investigate the properties of ingredients and develop their own products. Food and Nutrition assists students in making informed decisions about their own and others food choices and physical wellbeing. This course leads on to NCEA Level 1 Food & Nutrition and/or Food technology and/or Creative Cooking.

Costs for course materials that will be taken home or consumed:

DETAILS	APPROX. COST
<i>Consumables:</i> Food supplies	\$60.00

## TECHNOLOGY/HEALTH/HOSPITALITY DEPARTMENT

### - Procedures -

#### CODES PRACTICE AND OSH REQUIREMENTS

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- Codes of Practice for students working in the Food Technology/Hospitality Room are posted in the room.

Codes of Practice include:

- Personal Hygiene
- Cross Contamination
- Time Temperature Controls
- Handling Knives
- Chemicals
- Wet Floors
- Running in the Room

- Students must understand and sign Codes of Practice before starting practical work.

## **ASSESSED INFORMATION STORAGE**

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- Assessed information will be stored in teacher's office.
- Copies as requested to teacher in charge of NZQA.
- Access to information: Students (upon request)  
Food Technology and Nutrition Teachers  
NZQA Co-ordinator  
Principal
- The Moderator may hold a copy of assessed information.

## **SPECIAL CONDITIONS**

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During assessments students will work totally independently at workstations and/or as indicated in the assessment sheet, i.e. High Risk Foods. During practice sessions students may share work state space.

## **INDUSTRY VISITS**

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As per Otumoetai school policies for Education Outside The Classroom.

## **SPECIAL NEEDS**

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Literacy: Where students have been identified as having literacy problems, Student may be orally tested during knowledge based activities. Where necessary, school Guidance and Counselling services may be used.

Physical Disabilities: The Food technology and Nutrition Room has no special Facilities for the Physically Disabled.