

# Home Economics

The Home Economics faculty is part of the TAS learning area.

In TAS, students use a range of tools, materials and techniques in the design process and technological experiences through theory and practical lessons.

Through the study of technology courses, students engage in a diverse range of practical experiences and develop knowledge and understanding of contemporary and advancing technologies. They develop solutions to identified problems and situations, and explore the impact of technologies on the individual, society and the environment.

The Technologies syllabuses focus on developing solutions to real world problems. Students work collaboratively to analyse, design, test, document, implement and evaluate solutions to challenges.

The Home Economics faculty offer the following subjects in Stage 6:

- Food Technology
- VET – Hospitality Kitchen Operation
- Textiles and Design

## Stage 6 Food Technology

The Year 11 course will develop knowledge and understanding about food nutrients and diets for optimum nutrition, the functional properties of food, safe preparation, presentation and storage of food, sensory characteristics of food, the influences on food availability and factors affecting food selection. Practical skills in planning, preparing and presenting food are integrated throughout the content areas.

The Year 12 HSC course involves the study of: sectors, aspects, policies and legislations of the Australian Food Industry; production, processing, preserving, packaging, storage and distribution of food; factors impacting, reasons, types, steps and marketing of food product development; nutrition incorporating diet and health in Australia and influences on nutritional status. Practical experiences in developing, preparing, experimenting and presenting food are integrated throughout the course.



## Stage 6 VET – Hospitality Kitchen Operations

The role vocational education and training (VET) courses play in helping students prepare for further education, training, employment and lifelong learning is widely recognised by key stakeholders in education.

The hospitality industry is one of the largest in Australia, predominately made up of small to medium businesses that provide a range of accommodation, food and beverage services. The inter-related nature of hospitality means that many businesses operate across sectors within the industry and across complementary industries such as tourism, travel and events.

Hospitality Kitchen Operations allows students to gain both HSC qualifications and accreditation with industry and the workplace as part of the Australian Qualification Framework (AQF). These courses each have a specific workplace component. Students must complete a minimum of 70 hours work placement in a hospitality workplace.

Students receive special documentation showing the competencies gained.

This course is for students who wish to work in the hospitality industry, either as a long term career or in part time positions whilst studying at university

In the Core of the course students concentrate on developing the skills to work effectively in a hospitality environment including Hospitality Industry awareness, communicating with customers and staff, working safely and hygienically and operating equipment.

The Commercial Cookery strand studied builds on these skills. Students will be able to develop further competencies in:

- preparing / presenting food;
- commercial cookery methods;
- food safety procedures





## Stage 6 Textiles and Design

The Year 11 course involves the study of design, communication techniques, manufacturing methods, fibres, yarns, fabrics and the Australian Textile Clothing, Footwear and Allied Industries. Practical experiences, experimenting and product manufacturing are integrated throughout the content areas and includes the completion of two preliminary textile projects. These projects develop each student's creative abilities and skills in designing, manipulating, experimenting and selecting appropriate fabrics for an end use.

The Year 12 HSC course builds upon the Year 11 course and involves the study of fabric colouration and decoration, historical design development, cultural factors that influence design and designers, contemporary designers, end-use applications of textiles, innovations and emerging textile technologies, appropriate textile technology and environmental sustainability, current issues and the marketplace.

This course involves the development of a Major Textiles Project, worth 50% of the HSC mark. The project is selected from one of the five focus areas and enables students to explore an area of interest. The project has two components: the supporting documentation and textile item/s.



