Sample virtual program: Stage 4 Technology Mandatory- Food and Agriculture

|  |  |
| --- | --- |
| Guiding question |  |
| What are your students going to learn? (Objectives) | A student:**TE4-1DP** designs, communicates and evaluates innovative ideas and creative solutions to authentic problems or opportunities**TE4-2DP** plans and manages the production of designed solutions**TE4-6FO** explains how the characteristics and properties of food determine preparation techniques for healthy eating |
| How are they going to learn it? (Resources and Strategies) | **Resources****The activities support the Dairy Delicious unit of work through completion of activities that can be completed out of school.**A day in the life of a dairy farmer [www.youtube.com/watch?v=VUTEdj6A9ZU](http://www.youtube.com/watch?v=VUTEdj6A9ZU)* https://www.canva.com/create/infographics/
* <https://assist.asta.edu.au/sites/assist.asta.edu.au/files/AIS%20Safe%20handling%20and%20use%20of%20potting%20mix_2.pdf>
* [www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf](http://www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf)

**Strategies*** Students discuss the WHS practices needed for outside garden and farm environments.
* Students compare similarities and differences from WHS practices used in the kitchen during the previous practical lesson, such as enclosed shoes, safety equipment, washing hands.
 |
| Target date for completion | 4-5 X 60 minute lessons  |
| How are you going to know that they learned it? (Success criteria) | **Specific tasks:** 1. Students brainstorm safety procedures in the Food Technology kitchen and identify kitchen hazards. Hazards are recorded on a mind map and submitted to the teacher by email. Teachers provide feedback on mind maps.
2. Students review the feedback, design and produce an infographic on kitchen safety highlighting hazards and strategies to minimise risk. Use Canva to produce the infographic. https://www.canva.com/create/infographics/
3. Students research safe handling of potting mix and develop a risk assessment and procedure for the safe handling, storage and use of potting mix and fertilisers in school.
* <https://assist.asta.edu.au/sites/assist.asta.edu.au/files/AIS%20Safe%20handling%20and%20use%20of%20potting%20mix_2.pdf>
* [www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf](http://www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf)
1. Students research the process of milk production and create a flowchart from cow to consumer (minimum six steps). Flow chart should include management of dairy cows, milking. Processing, transport, packaging, marketing and use.
 |
| Collecting evidence of student learning (Verification) | Using the an online platform, students submit:* Mind map - submitted and reviewed by teacher
* Kitchen safety infographic
* risk assessment and procedure for the safe handling, storage and use of potting mix and fertilisers in school.
* flowchart from cow to consumer (minimum six steps).
* investigation of local rainfall charts
 |
| Feedback (Evaluation) | Format to be communicated clearly by teacher, whether it is by emailing comments or annotations on documents, upload of media/audio via online platforms or a blended approach.  |
| Communication | Teachers are able to gauge the progress of the tasks via the schools online platform. Submission dates for each task may be useful as opposed to one final due date. Students can pose questions/clarifications directly to teacher via email or online platform Scaffolds for each task may be posted by the teacher to help clarify specific requirements for each activity.  |

**Resources**:

A day in the life of a dairy farmer [www.youtube.com/watch?v=VUTEdj6A9ZU](http://www.youtube.com/watch?v=VUTEdj6A9ZU)

- https://www.canva.com/create/infographics/

- <https://assist.asta.edu.au/sites/assist.asta.edu.au/files/AIS%20Safe%20handling%20and%20use%20of%20potting%20mix_2.pdf>

- [www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf](http://www.health.nsw.gov.au/environment/Publications/legionnaires-disease.pdf)