**TECHNOLOGY & ENTERPRISE LEARNING AREA**

**Year 8 Term 3, 2018**

**DEPARTMENT: Home Economics SUBJECT: Pasta**

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| **Wk** | **Lesson 1** | **Lesson 2** |
| 1 | Review new Healthy Eating Pyramid.  You may wish to start the past task earlier depending on your class ability  *NB: Monday SDD* | **Prac:**  Anzac Biscuits or Rock cakes |
| 2 | Introduce new task: Pasta Task.  Complete ICT investigation (Q1)  *NB: Computers will be required. Q1 can be found in Get Work folder, completed on the computer by the student and then printed to be submitted.* | **Prac:**  Fettucine with Carbonara  Go through Carbonara recipe.  Discuss nutrition value – high fat with cream. |
| 3 | Pasta Task Q2  Pasta comparison: Fresh vs Dried Pasta   * Taste * Cost | **Prac:**  Macaroni Cheese |
| 4 | **Dem prac**  Skills lesson, demonstrate:  *Dice =* onion and bacon  *Slice* = celery and zucchini  *Grate* = potato  *Chop* = carrot  Students write definitions and terms into workbook as they watch demonstration.  Include definitions for saute, shallow fry, fry. | **Prac:**  Minestrone Soup  Served with bread |
| 5 | Pasta Task Q3 -  Complete Investigation questions | **Prac:**  Spaghetti Bolognaise |
| 6 | Pasta Task Q  Find 3 pasta recipes and complete PMI  *Note: Monday SDD* | Pasta Task  Design Recipe  **Food Orders in.** |
| 7 | Pasta Task  Time plan | **Prac:**  Chicken and Cheese Pasta Bake |
| 8 | **Prac:**  **Design Brief** | Design Brief Evaluation |
| 9 | Nutritive value of desserts.  Meal planning  Shopping and storage of food  Functions of food – Why do we eat? | **Prac:**  Apple & Plum Cobbler |
| 10 | **Prac:**  Patty cakes | **Prac:**  Decorate Patty cakes |