

Design and Technology

Junior units of study Year 7 – 10			
Year level	Subject		Duration
8	Design and Technology	Students investigate, design, produce and evaluate new food items, working creatively and collaboratively in the kitchen. A focus is also on sustainable packaging of foods.	1 term only
9	Food Studies	Food studies focusses on health and safety practices in a kitchen environment while designing food for a particular purpose. Students use sensory analysis to evaluate and justify their food choices. Examples include: designing a picnic, a healthy burger, sustainable food choices.	Semester 1 & 2
9	Textile Design	Textiles and Design aims to develop the knowledge, understanding and skills to ensure that, individually and collaboratively, students create, investigate, design, plan, manage, produce and evaluate technologies solutions. Students will critique and evaluate the technological processes used and engage confidently with technologies and make informed, ethical and sustainable decisions. Example projects include: Boxer shorts /Recycled Shirt Bags/Innovative knitting and singlet designs	Semester 1 & 2
9	Early Childhood Practices	Early childhood practices focusses on designing activities suitable for enhancing the stages of children’s development. Project based learning meeting the needs of children and families.	Semester 1 & 2
10	Food Technology	Investigating traditional and modern cooking techniques while meeting nutritional needs and food safety standards. Modern food design, including sustainable, ethical and organic food choices and cooking.	Semester 1 only
10	Textile Design	Textiles and Design aims to develop the knowledge, understanding and skills to ensure that, individually and collaboratively, students create, investigate, design, plan, manage, produce and evaluate technologies solutions. Students will critique and evaluate the technological processes used and engage confidently with technologies and make informed, ethical and sustainable decisions. Example projects include: Recycled denim, creative fabric construction, clothing production, design folio	Semester 1 only
10	Early Childhood Practices	Early Childhood studies focuses on understanding childhood development. Students research, design, produce and implement activities to enhance development of children across all areas. Projects include: Play based learning, nutrition, reading etc.	Semester 1 only

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Preparatory subjects Year 10 Semester 2			
10	Food and Nutrition	Food & Nutrition is the study of food in the context of food science, nutrition and food technologies, considering overarching concepts of waste management, sustainability and food protection.	General
10	Hospitality Practices	Hospitality Practices develops knowledge, understanding and skills about the hospitality industry and emphasises the food and beverage sector, which includes food and beverage production and service.	Applied
10	Fashion	Fashion explores what underpins fashion culture, fashion technology and fashion design. Students use the design process to create, produce and critique and their ideas, and to design and produce design solutions in a range of fashion contexts.	Applied
10	Prep Early Childhood Studies	Students develop an understanding of the Early Years Learning Framework Being, Becoming, Belonging. Students will investigate the role of nutrition and healthy food choices in maintaining good health and the importance of food safety and hygiene in the early years. Cultural portfolio– students will develop a number of learning resources that can be used in an Early Childhood centre, with an emphasis on cultural inclusion. Links to Senior pathway -Certificate III in Early Childhood Education and Care.	VET
10	Tourism	An introduction into the Tourism and travel industry and the many facets of working in the Noosa area. Students focus on social and cultural sensitivity, interacting with people, and providing visitor information.	VET

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Senior subjects Year 11 and 12		
Food and Nutrition	<p>Food & Nutrition is the study of food in the context of food science, nutrition and food technologies, considering overarching concepts of waste management, sustainability and food protection.</p> <p>In studying Food & Nutrition, students will learn about:</p> <ul style="list-style-type: none"> •food science of vitamins, minerals and protein •food drivers and emerging trends •food science of carbohydrate and fat •food solution development for nutrition consumer markets. 	General
Hospitality Practices	<p>Hospitality Practices develops knowledge, understanding and skills about the hospitality industry and emphasises the food and beverage sector, which includes food and beverage production and service.</p> <p>In studying Hospitality Practices, students will learn about:</p> <ul style="list-style-type: none"> •navigating the hospitality industry •working effectively with others •hospitality in practice. 	Applied
Fashion	<p>Fashion explores what underpins fashion culture, technology and design. Students use their imaginations to create, innovate and express themselves and their ideas, and to design and produce design solutions in a range of fashion contexts.</p> <p>In studying Fashion, students will learn about:</p> <ul style="list-style-type: none"> •fashion culture •fashion technologies •fashion design. 	Applied
Early Childhood Education and care	<p>The Certificate III in Early Childhood Education and Care qualification reflects the role of workers in a range of Early Childhood Education and Care settings who work within the requirements of the Education and Care Services National Regulations and the National Quality Standard. They support the implementation of an approved learning framework, and support children's wellbeing, learning and development.</p> <p>Course includes 18 units of study, First aid qualification and 120 hours minimum work placement.</p>	VET (External RTO – Cairns Training Academy)
Education Support	<p>This qualification covers workers in a range of settings including public and independent schools and community settings that provide assistance and support to teachers and students under broad based supervision. Some jurisdictions may require specialist skill development and supervision by qualified teachers to address specific job roles.</p> <p>Course includes 17 units of study, First aid qualification and 120 hours minimum work placement.</p>	VET (External RTO – Cairns Training Academy)
Certificate II in Tourism	<p>Start your career in tourism with this entry-level course. This course will qualify you to work across a number of strong-growth industries such as tourism, business and events.</p> <p>You will gain the knowledge to undertake routine tasks in using business technology, providing advice on Australian tourism destinations, providing visitor information, and understanding cultural sensitivity.</p> <p>Successful completion of this course will give you the foundation knowledge to undertake further studies in either tourism, events, or business.</p>	VET (SBSHS RTO)