



TECHNOLOGY - Design & Technologies (DAT)

USER PAY FEES: Nil.

SUBJECT INFORMATION

Technologies education uniquely engages students in technologies processes and production, as well as design and computational thinking. Students will be using strategies in order to understand design problems, generating creative and innovative ideas, and analyse and evaluate those ideas to find the best solution in the given context.

COURSE OVERVIEW	
<ul style="list-style-type: none">• Introduction to Design technology through the development of graphical communication techniques, to design an object for production.• Introduction to workshop technology and design with a combined project including wood and plastic contexts.	
Homework Requirements <ul style="list-style-type: none">• Homework sheets• Spelling Lists• Research tasks	Assessment Techniques <ul style="list-style-type: none">• Project Realisation

TECHNOLOGY - Digital Technologies (DIG)

USER PAY FEES: Nil.

SUBJECT INFORMATION

The focus of this course is digital technology and data manipulation in real world situations. Students will be manipulating information in the gaming context. This subject offers students the exciting opportunity to explore software applications to assist with programming their own mini game.

COURSE OVERVIEW	
<ul style="list-style-type: none">• Using Game Design Software• Image manipulation• Social and ethical issues of computing	
Homework Requirements <ul style="list-style-type: none">• Spelling words• Homework sheets• Research/Design task	Assessment Techniques <ul style="list-style-type: none">• Folio of work• Project – creation of game design and associated media.



TECHNOLOGY - Home Economics (HEC)

USER PAY FEES: Nil.

SUBJECT INFORMATION

This course will focus on basic cookery skills, food origins, time management and organisation. The students will research the concept of “paddock to plate”. Students will gain practical skills, learn how to problem solve and work in team situations.

SPECIAL FEATURES OF THE COURSE

Students will be required to bring ingredients for practical cooking.

COURSE OVERVIEW	
FOOD, HEALTH & NUTRITION	
<ul style="list-style-type: none"> • Safety and Hygiene in the kitchen • Influences on food choice • Technology in food production • Knife skills • Practical cookery 	
<p>Homework Requirements</p> <ul style="list-style-type: none"> • Homework book containing: <ul style="list-style-type: none"> ○ Weekly work plans ○ Demo questions ○ NAPLAN activities 	<p>Assessment Techniques</p> <ul style="list-style-type: none"> • Practical cookery • Written assessment tasks • Planning & evaluation tasks