



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 in with a combined project including wood, metal 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 a robotic context. This subject offers students the exciting opportunity to explore robotic applications with a coding context their own applications

COURSE OVERVIEW	
<ul style="list-style-type: none"> • Lego robotics • Social and ethical issues of computing and artificial intelligence 	
Homework Requirements <ul style="list-style-type: none"> • Spelling words • Homework sheets • Design task 	Assessment Techniques <ul style="list-style-type: none"> • Folio of work – a collection of your best designs • Project – creation of a functional robotic application to suit design task.

TECHNOLOGY - Home Economics (HEC)

USER PAY FEES: Nil.

SUBJECT INFORMATION

This course will focus on using practical cookery skills and techniques to design nutritious foods and investigating the social and environmental impacts of cotton T shirt production.

SPECIAL FEATURES OF THE COURSE

Students will be required to bring ingredients for practical cooking. A recipe book and planner will be provided to the student.

Students will require their own (old) t-shirt for re-cycling.

COURSE OVERVIEW	
FOOD, HEALTH & NUTRITION	CLOTHING & TEXTILES
<ul style="list-style-type: none"> • Safety and Hygiene in the kitchen • Australian Guide to Healthy Eating • Cookery techniques and equipment • Knife skills • Practical cookery 	<ul style="list-style-type: none"> • Designing an upcycled item from a cotton t-shirt • Management and decision-making skills • Investigating the impacts of cotton t shirt production
<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"> • Continuous cooking each week • Practical cookery exam • Food Design Brief task • Textiles Design Brief task