



Semester 2 Unit Outline - Yr 9-10 Food Technology: Processing

MYP Assessment Criteria

Students are assessed against four equally weighted assessment criteria. Each criterion has eight possible achievement levels (1–8), divided into four bands with unique descriptors that teachers use to make judgments about students' work.

- Criterion A: Inquiring and Analysing
- Criterion B: Developing Ideas
- Criterion C: Creating the Solution
- Criterion D: Evaluation

Units of Inquiry	
Processed Food Through Time	
Statement of Inquiry: The innovative use of resources shape the development of communities.	
Assessment Task	Due Date
Formative assessment - Ongoing class tasks and class participation, including peer and individual teacher feedback on progress.	
Food Timeline: from the Postwar Period until now	Week 24
Design Task: Processed Food Cooking	Week 26
Design Task: Unprocessed Food Cooking	Week 30
Design Task: 'Good' Processed Foods	Week 36