**** Please email [julie@educationiskey.com.au](mailto:julie@educationiskey.com.au) with the information below.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Total Order $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Knowledge Pantry Enrolment**

**Teacher Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**School Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Units available within the pantry – create your own class pantry.**

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| **UNITS OF COMPETENCY** | **UNIT DESCRIPTION** | **Tick for access** |
| SITHCCC007 | Prepare stocks, sauces and soups |  |
| SITHCCC006 | Prepare appetisers and salads |  |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes |  |
| SITHCCC035 | Prepare poultry dishes |  |
| SITHCCC011 | Use cookery skills effectively |  |
| SITXFIN001 | Process financial transactions |  |
| SITHFAB004 | Prepare and serve non-alcoholic beverages |  |
| SITHFAB005 | Prepare and serve espresso coffee |  |
| SITHFAB007 | Serve food and beverage |  |
| SITHFAB036 | Provide advice on food |  |

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| SITXFSA005 | Use hygienic practices for food safety |  |
| SITXWHS005 | participate in safe work |  |
| BSBTWR201 | Work effectively with others |  |
| SITHIND006 | Source and use information |  |
| SITXCCS011 | Interact with customers |  |
| SITHCCC023 | Use food preparation equipment |  |
| SITHCCC027 | Prepare dishes using basic methods of cookery |  |
| SITHKOP009 | Clean kitchen premises and equipment |  |
| SITXFSA006 | Participate in safe food handling practices |  |
| SITHCCC025 | Prepare and serve sandwiches |  |
| SITHCCC024 | Prepare simple dishes |  |
| SITHCCC026 | Package prepared foodstuffs |  |
|  | *Add units you require* |  |
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| **Workbooks/Activity books** |  |  |  |
| Tasting and Describing Food | Activities for students to develop an understanding of the sensory properties of foods and the impacts that has on the foods that we choose. | $70.00 |  |
| Year 8 Workbook | Introduction booklet for junior students. Commencing at expectations, hygiene and safety, using the kitchen, recipe use, knife skills, design process, smoothie task, nutrition, AGHE, recipes | $70.00 |  |
| Year 9 Workbook | Review and introduction for middle year students, Commencing at hygiene and safety and kitchen expectation. Through to the design process, production plans and an array of nutritional topics | $70.00 |  |
| World around us | Travel the world through food. Students prepare different dishes from different countries each week integrated with learning activities | $70.00 |  |
| 2040 program | Using the 2040 resources, the 2040 book and expanded lessons. Students learn about sustainability, environmental impacts of food production and how our future is looking for 2040. (Recommend 2040 book and video required) | $70.00 |  |
| *The SET* |  | $300.00 |  |

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| **Individual Resources** |  |  |  |
| Ethical Challenges (1) | Powerpoint and work booklet | $30.00 |  |
| Food and the media (2) | Powerpoint media, marketing, social media, advertising  Workbook with activities | $65.00 |  |
| Packaging Technologies (3) | Powerpoint and worksheet | $20.00 |  |
| Milk Research Task (4)  Multiple lesson task | Australian Dietary Guidelines, Analysis of dietary requirements, Digestion of macronutrients, Cooking skills, Sensory analysis, Cookery methods  Physical and chemical changes | $50.00 |  |
| Planning dishes (5) | Production plan, food order and other preparation details for a variety of recipes | $45.00 |  |
| Good Mood Food (6) | Research and design brief task | $40.00 |  |
| Variety pack Number | *Individually $230.00*  *Pack purchase price (9 documents)* | *$200.00* |  |

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|  | **Classroom resources** | **Cost** | **Tick to purchase** |
| **Performance of Food** |  |  |  |
| Food Science PDF set | Food Science what happens and how it happens. Set of visual displays for your classroom | $70.00 |  |
| Cookery Methods PDF Set | Principal of heat transfer methods, effects on properties of food- dry and moist cooking, electromagnetic radiation, mechanical action and enzymes and changes to pH. Set of visual displays for your classroom | $50.00 |  |
| Science activity | Science Experiment bread practical activity | $30.00 |  |
| Various Experiments | Set of functional ingredient activities for entire class, great for bus stop activity. | $30.00 |  |
| Specific ppt | PPT covering performance of food – classroom tool for teachers to deliver to students | $60.00 |  |
| Complete PoF set | *Individually $240.00* | *$200.00* |  |
| **Food processing** |  |  |  |
| Digestion ppt | PPT covering the digestion process and the effect the macronutrients | $60.00 |  |
| Activity | Macronutrients activity | $10.00 |  |
| Digestion and Absorption posters | Set of 5 posters representing each process of digestion/ absorption/utilisation in the body – where/ when/how and what. (postage included) | $45.00 |  |
| Complete FP set | *Individually $115.00* | *$100.00* |  |
| **Food as a commodity** |  |  |  |
| Food Around the world | PPT Influences on food around the world and the impact on food systems  Workbook to support learning and activities | $75.00 |  |
| Food Makers | PPT food processing, manufacturing, environmental issues and food choices  Workbook with embedded activities | $50.00 |  |
| Food Origins | Where does food come from ppt  Workbook including activities | $20.00 |  |
| Food Systems | PPT and workbook to support learning including activities | $50.00 |  |
| Industrialisation and food production | PPT how the treatment of food affects the food we eat  Workbook | $60.00 |  |
|  | *Food as a commodity complete set Individually $255.00*  *Pack purchase price (11 documents)* | *$240.00* |  |
| **Nutrition** |  |  |  |
| Deficiencies | PPT covering various vitamins – impact of underconsumption, food sources and suggestions and activity | $30.00 |  |
| Macro and Micronutrients | Introductory powerpoint to introduce Macro and Micronutrient information. | $25.00 |  |
| Dietary Requirements | Presentation looking at the various lifespan stages, medical conditions and other influences on dietary requirements  Revision Task  Obesity task | $75.00 |  |
| Australian Dietary Guidelines | Australian Dietary Guideline ppt  ADG Salad Jar activity  Assessing Nutrition Article activity  Australian Eating patterns ppt and workbook | $120.00 |  |
| Food impacts | PPT impacts on food choice  Mood food activity | $30.00 |  |
|  | *Nutrition complete set Individually $280.00*  *Pack purchase price (13 documents)* | *$260.00* |  |
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