Port Moresby International School
Unit & Assessment Outline

Year	2026	Semester	2	Grade	11	Unit Value	1.0
Curriculum		ACT					
Subject Title/s		Food and People					
Course Name		Food Studies					
Unit Name		Food Choices					
Course Code		98BP		Unit Code		981427	

Assessment

Week	Topic(s)	Type of Task	Weighting
7	Food Choices	Practical Cooking Task	40%
12	Food Choices	Research & Oral Presentation Task	30%
16	Food Choices	Examination	30%

Learning outcomes against which the students will be reported

- analyse theories and concepts about the factors that influence choice and consider the challenges people face when selecting food for a range of applications
- apply a problem-solving approach to address issues of choice by creating food products using a range of techniques and specifications for equipment and ingredients
- analyse relevant practices and procedures and about of the functional properties and sensory characteristics of foods, and apply to produce food products

Course Aims/Goals

- analyse theories and concepts
- analyse technical information, equipment specifications, materials, and resources
- analyse plans and results using the principles of sustainability and ethics
- apply project management skills to organise resources and material to create quality products and services
- apply Work Health and Safety principles and industry standards when working independently and collaboratively
- apply communication, interpersonal and intrapersonal skills in a range of modes, mediums, and professional contexts
- reflect on learning, success, and setbacks to make improvements to support resilience, safe risk taking and an improvement mindset.

Regulations governing Late Submission of Work, Non-Submission of Work, Attendance, Cheating/Plagiarism & Rights of Appeal may be found in the Grade 11-12 Curriculum Handbooks, or from the POMIS website.

www.pmis.iea.ac.pg

Content Outline

Weeks	Content Outline	Curriculum Links
1-2	Starting the semester: Evaluations, Goal Setting, review of profile of a Pomis student Diagnostic Tasks: Theory tasks and practical tasks Determinants of the choice of food/diet: Factors that influence food choices; Social, behavioural and other determinants of food choices	ACT Food Studies
3-4	Functional properties of a range of foods in different applications; Definition of functional properties of food, List of functional properties of food that influence food choices. **S**ensory Characteristics of a range of foods; Definition and examples of sensory characteristics of food that influence food choices	ACT Food Studies
5-6	Identify problems, synthesise knowledge understanding and practical skills to analyse different possible solutions and select the best option Create food products that respond to food choices Apply safety practices and procedures, including the use of personal protective equipment and apply to tasks Apply a range of equipment to food products that respond to food choices	ACT Food Studies
7-8	Analyse preservation techniques and processes, for example, jam making, freezing, drying, pickling Apply basic food preservation techniques and processes to seasonally available foods Functional properties and sensory characteristics and processes applied to a range of foods in different applications.	ACT Food Studies
9 -10	Analyse theories and concepts about the factors that affect the food available to consumers, for example, geographic and socio-economic contexts, marketing, advertising, packaging, and regulations	ACT Food Studies
11-1 2	Impact of ethical and sustainable food choices and the challenges people face in accessing a variety of food, for example, food miles, paddock to plate, nose to tail, fair trade	ACT Food Studies
13-14	The challenges people face in accessing healthy food, including seasonal availability, and propose solutions. Problem-solving approach to explore and apply a range of techniques and processes for producing food products.	ACT Food Studies
15-16	Analyse food costs and budgetary constraints on food choices Apply numerical information in applying recipes, menus and nutritional information	ACT Food Studies
17-18	Communicate accurately with others in an appropriate format, both orally and in writing, using correct terminology Apply transferable work skills to interact with others in solving problems, proposing solutions and justifying ideas	ACT Food Studies
19 -20	Invent an individual project to synthesis the semester work Evaluation of semester work.	ACT Food Studies