

## Implementing food technology and food and nutrition at years 7-8

At years 7-8, students will begin to build on the basic food and preparation skills they have gained during primary school. They need opportunities to practise and apply these skills more independently in both food and nutrition and in food technology.

It is important that adequate time is allocated so that the specific skills and techniques of both food technology and food and nutrition can be separately and meaningfully developed.

The suggested time allocation below would enable students at these levels opportunities to use action plan approaches in food and nutrition and the exploratory approaches desirable in food technology.

Year 7		Year 8	
<i>Food and nutrition</i> (one term)	<i>Food technology</i> (one term)	<i>Food and nutrition</i> (one term)	<i>Production and process technology in the context of food</i> (one term)
Time allocated for meaningful programmes in food and nutrition, including practical work with integral applied theory.	Time allocated for meaningful programmes in food technology, including practical work with integral applied theory.	Time allocated for meaningful programmes in food and nutrition, including practical work with integral applied theory.	Time allocated for meaningful programmes in production and process technology, including practical work with integral applied theory.
Unit plans based on <i>Health and Physical Education in the New Zealand Curriculum</i> to meet identified needs of learners. (See page 50 of the curriculum statement.)	Unit plans based on <i>Technology in the New Zealand Curriculum</i> to work towards technological literacy.	Unit plans based on <i>Health and Physical Education in the New Zealand Curriculum</i> to meet identified needs of learners. (See page 50 of the curriculum statement.)	Unit plans based on <i>Technology in the New Zealand Curriculum</i> to work towards technological literacy.

The *Curriculum in Action* booklet *Choice Food!* provides guidance for teachers of students at these levels to select learning opportunities to meet the food and nutrition needs of their students, while providing opportunities to acquire a range of practical skills.