

Year 7				
D&T Strand/Sub-strand	WA Curriculum content descriptions	ACARA Content descriptions	Refresh.ED Unit name	Refresh.ED Focus area
Design and technologies <i>Knowledge and understanding</i>	Competing factors, including social, ethical and sustainability considerations, in the development of technologies	Investigate the ways in which products, services and environments evolve locally, regionally and globally and how competing factors including social, ethical and sustainability considerations are prioritised in the development of technologies and designed solutions for preferred futures (ACTDEK029)	Food in Australia over time	SOURCE
	Ways in which products, services and environments evolve locally, regionally and globally	Investigate the ways in which products, services and environments evolve locally, regionally and globally through the creativity, innovation and enterprise of individuals and groups (ACTDEK030)	Food in Australia over time	SOURCE
	Production systems for food and fibre or their products, including key features of their design	Analyse how food and fibre are produced when designing managed environments and how these can become more sustainable (ACTDEK032)	Food in Australia over time All things diary	SOURCE CHOICE
	Nutritional value and physical properties of food determine preparation techniques and presentation	Analyse how characteristics and properties of food determine preparation techniques and presentation when designing solutions for healthy eating (ACTDEK033)	Recipes across the lifespan All things diary	EXPERIENCE CHOICE
	Material and technology decisions and processes influence the selection and combination of materials, systems, components, tools and equipment	Analyse ways to produce designed solutions through selecting and combining characteristics and properties of materials, systems, components, tools and equipment (ACTDEK034)		
Design and technologies <i>Processes and production skills</i>	Define and break down a given task, identifying the purpose	Critique needs or opportunities for designing and investigate, analyse and select from a range of materials, components, tools, equipment and processes to develop design ideas (ACTDEP035)	Recipes across the lifespan	EXPERIENCE
	Consider components /resources to develop solutions, identifying constraints			
	Design, develop, review and communicate design ideas, plans and processes within a given context, using a range of techniques, appropriate technical terms and technology	Generate, develop, test and communicate design ideas, plans and processes for various audiences using appropriate technical terms and technologies including graphical representation techniques (ACTDEP036)	Recipes across the lifespan	EXPERIENCE
	Follow a plan designed to solve a problem, using a sequence of steps			
	Safely make solutions using a range of components, equipment and techniques	Select and justify choices of materials, components, tools, equipment and techniques to effectively and safely make designed solutions (ACTDEP037)	Food in Australia over time Recipes across the lifespan	SOURCE EXPERIENCE
	Independently apply given contextual criteria to evaluate design process and solutions	Independently develop criteria for success to assess design ideas, processes and solutions and their sustainability (ACTDEP038)	Recipes across the lifespan	EXPERIENCE
	Work independently, and collaboratively when required, to plan, develop and communicate ideas and information, using management processes	Use project management processes when working individually and collaboratively to coordinate production of designed solutions (ACTDEP039)	Recipes across the lifespan	EXPERIENCE

**Year 8**

D&T Strand/Sub-strand	WA Curriculum content descriptions	ACARA Content descriptions	Refresh.ED Unit name	Refresh.ED Focus area
<b>Design and technologies</b>  <i>Knowledge and understanding</i>	Social, ethical and sustainability considerations, in the development of technologies and designed solutions, to meet community needs for economic, environmental and social sustainability	Investigate the ways in which products, services and environments evolve locally, regionally and globally and how competing factors including social, ethical and sustainability considerations are prioritised in the development of technologies and designed solutions for preferred futures (ACTDEK029)	Sporting venues and food	EXPERIENCE
	Development of products, services and environments through the creativity, innovation and enterprise of individuals and groups	Investigate the ways in which products, services and environments evolve locally, regionally and globally through the creativity, innovation and enterprise of individuals and groups (ACTDEK030)	Getting food fast	SOURCE
	Sustainable production systems are subject to competing demands (social, environmental, economic) and how these factors influence their design	Analyse how food and fibre are produced when designing managed environments and how these can become more sustainable (ACTDEK032)	Sporting venues and food	EXPERIENCE
	Sensory properties of food to create healthy eating solutions	Analyse how characteristics and properties of food determine preparation techniques and presentation when designing solutions for healthy eating (ACTDEK033)	Getting food fast	SOURCE
			Promoting staple foods	CHOICE
	The process for the selection and combination of materials, systems, components, tools and equipment	Analyse ways to produce designed solutions through selecting and combining characteristics and properties of materials, systems, components, tools and equipment (ACTDEK034)	Sporting venues and food	EXPERIENCE
<b>Design and technologies</b>  <i>Processes and production skills</i>	Investigate a given need or opportunity for a specific purpose	Critique needs or opportunities for designing and investigate, analyse and select from a range of materials, components, tools, equipment and processes to develop design ideas (ACTDEP035)	Promoting staple foods	CHOICE
	Evaluate and apply a given brief		Sporting venues and food	EXPERIENCE
	Consider components/resources to develop solutions, identifying constraints		Sporting venues and food	EXPERIENCE
	Design, develop, evaluate and communicate alternative solutions, using appropriate technical terms and technology	Generate, develop, test and communicate design ideas, plans and processes for various audiences using appropriate technical terms and technologies including graphical representation techniques (ACTDEP036)	Promoting staple foods	CHOICE
	Produce a simple plan designed to solve a problem, using a sequence of steps		Food allergies & intolerances	HEALTH
	Safely apply appropriate techniques to make solutions using a range of components and equipment	Select and justify choices of materials, components, tools, equipment and techniques to effectively and safely make designed solutions (ACTDEP037)	Promoting staple foods	CHOICE
		Sporting venues and food	EXPERIENCE	

Year 9				
D&T Strand/Sub-strand	WA Curriculum content descriptions	ACARA Content descriptions	Refresh.ED Unit name	Refresh.ED Focus area
<b>Design and technologies</b>  <i>Knowledge and understanding</i>	Social, ethical and sustainability considerations that impact on designed solutions	Critically analyse factors, including social, ethical and sustainability considerations, that impact on designed solutions for global preferred futures and the complex design and production processes involved (ACTDEK040)	Taste of Asia	SOURCE
			Food labels exposed	CHOICE
			Know your drinks	HEALTH
	Development of products, services and environments, with consideration of economic, environmental and social sustainability	Explain how products, services and environments evolve with consideration of preferred futures and the impact of emerging technologies on design decisions (ACTDEK041)	Taste of Asia	SOURCE
	Food and fibre production and/or marketing, and the generation of sustainable solutions	Investigate and make judgments on the ethical and sustainable production and marketing of food and fibre (ACTDEK044)	Taste of Asia	SOURCE
			Know your drinks	HEALTH
	Principles of food including safety, nutrition, preservation, preparation, presentation, physical and sensory properties and perceptions	Investigate and make judgments on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (ACTDEK045)	Taste of Asia	SOURCE
Characteristics and properties of materials, systems, components, tools and equipment used to create designed solutions	Investigate and make judgments on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (ACTDEK046)	Food labels exposed	CHOICE	
Technologies can be combined and used to create designed solutions	Investigate and make judgments, within a range of technologies specialisations, on how technologies can be combined to create designed solutions (ACTDEK047)			
<b>Design and technologies</b>  <i>Processes and production skills</i>	Identify and define the needs of a stakeholder, to create a brief, for a solution	Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas (ACTDEP048)	Food labels exposed	CHOICE
	Investigate a selection of components /resources to develop solution ideas, identifying and considering constraints			
	Apply design thinking, creativity and enterprise skills	Develop, modify and communicate design ideas by applying design thinking, creativity, innovation and enterprise skills of increasing sophistication (ACTDEP049)	Taste of Asia	SOURCE
	Design solutions assessing alternative designs against given criteria, using appropriate technical terms and technology		Food labels exposed	CHOICE
	Select, and safely implement and test appropriate technologies and processes, to make solutions	Work flexibly to effectively and safely test, select, justify and use appropriate technologies and processes to make designed solutions (ACTDEP050)	Taste of Asia	SOURCE
	Evaluate design processes and solutions against student-developed criteria	Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (ACTDEP051)		
	Work independently, and collaboratively to manage projects, using digital technology and an iterative and collaborative approach. Considers time, cost, risk and safety	Develop project plans using digital technologies to plan and manage projects individually and collaboratively, taking into consideration time, cost, risk and production processes (ACTDEP052)		

Year 10				
D&T Strand/Sub-strand	WA Curriculum content descriptions	ACARA Content descriptions	Refresh.ED Unit name	Refresh.ED Focus area
<b>Design and technologies</b>  <i>Knowledge and understanding</i>	Social, ethical and sustainability considerations that impact on design solutions, complexity of design, and production processes involved	Critically analyse factors, including social, ethical and sustainability considerations, that impact on designed solutions for global preferred futures and the complex design and production processes involved (ACTDEK040)	Healthy Canteens Sustainable food systems	EXPERIENCE SOURCE
	Impact of emerging technologies on design decisions, and/or economic, environmental and social sustainability	Explain how products, services and environments evolve with consideration of preferred futures and the impact of emerging technologies on design decisions (ACTDEK041)	Healthy Canteens Sustainable food systems	EXPERIENCE SOURCE
	The role of emerging research and technology in the design of ethical and sustainable products	Investigate and make judgments on the ethical and sustainable production and marketing of food and fibre (ACTDEK044)	Healthy Canteens Sustainable food systems	EXPERIENCE SOURCE
	Healthy eating through the skills and knowledge of nutrients and the application of the principles of food safety, preservation, preparation, presentation and sensory perceptions	Investigate and make judgments on how the principles of food safety, preservation, preparation, presentation and sensory perceptions influence the creation of food solutions for healthy eating (ACTDEK045)	Alternative nutrition sources	CHOICE
	The combination of a range of characteristics and properties of materials, systems, components, tools and equipment to create designed solutions	Investigate and make judgments on how the characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions (ACTDEK046)	Healthy Canteens	EXPERIENCE
	Designed solutions within a range of technologies specialisations, using combined technologies.	Investigate and make judgments, within a range of technologies specialisations, on how technologies can be combined to create designed solutions (ACTDEK047)	Healthy Canteens	EXPERIENCE
<b>Design and technologies</b>  <i>Processes and production skills</i>	Identify the needs of the client/stakeholder to determine the basis for a solution	Critique needs or opportunities to develop design briefs and investigate and select an increasingly sophisticated range of materials, systems, components, tools and equipment to develop design ideas (ACTDEP048)	Healthy Canteens	EXPERIENCE
	Create and critique briefs to solutions		Sustainable food systems	SOURCE
	Investigate components/resources to develop increasingly sophisticated solutions, identifying and considering associated constraints	Develop, modify and communicate design ideas by applying design thinking, creativity, innovation and enterprise skills of increasing sophistication (ACTDEP049)	Healthy Canteens	EXPERIENCE
	Apply design thinking, creativity, enterprise skills and innovate onto develop, modify and communicate design ideas of increasing sophistication		Sustainable food systems	SOURCE
	Design possible solutions, analysing designs against criteria, including functionality, accessibility, usability and aesthetics, using appropriate technical terms and technology		Sustainable food systems	SOURCE
	Select, justify, and safely implement and test appropriate technologies and processes, to make solutions	Work flexibly to effectively and safely test, select, justify and use appropriate technologies and processes to make designed solutions (ACTDEP050)	Healthy Canteens	EXPERIENCE
	Analyse design process and solutions against student-developed criteria	Evaluate design ideas, processes and solutions against comprehensive criteria for success recognising the need for sustainability (ACTDEP051)	Alternative nutrition sources	CHOICE
Work independently, and collaboratively to manage projects, using digital technology and an iterative and collaborative approach. Considers time, cost, risk, safety, production processes, sustainability and legal responsibilities	Develop project plans using digital technologies to plan and manage projects individually and collaboratively, taking into consideration time, cost, risk and production processes (ACTDEP052)			