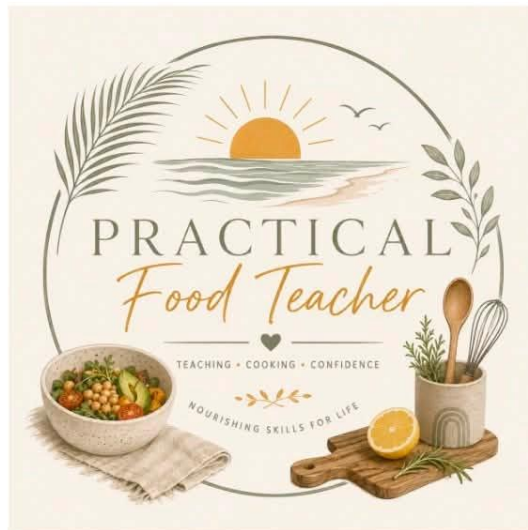




Year 9 Food Technology Unit Snapshot

Food Truck Fiesta

A real-world food design project where students become young food entrepreneurs.

Big Idea

Students design, develop, and present their own food truck concept. The unit takes Food Technology beyond “just cooking” by combining food design, recipe development, nutrition, sustainability, branding, teamwork, customer feedback and evaluation.

Unit at a Glance

Year Level	Year 9
Learning Area	Design Technology Food
Duration	Term 2
Final Showcase	Food Truck Fiesta Assessment Day

What Students Do

- Create a food truck name, theme, logo, and target audience.
- Research street food, global influences, food trends, and dietary needs.
- Develop a recipe from scratch that is practical for a food truck setting.
- Trial, taste-test and refine the dish through practical cooking lessons.
- Cost ingredients, consider selling price and think about profit.
- Design menus, signage, nutrition boards, and promotional materials.
- Present the final concept through a market-style Food Truck Fiesta showcase.

Design Process Focus

Investigate Students explore food trucks, cultural food influences, trends, nutrition, sustainability, and target audiences.	Generate Students brainstorm themes, menu ideas, visual identities, logo concepts, recipes, and food truck layouts.
Produce Students practise food safety, recipe writing, mise en place, cooking techniques, food styling, and service.	Evaluate Students use peer feedback, sensory testing, customer feedback, and reflection to improve their product and process.

Assessment Snapshot

Final Project: Food Truck Fiesta Showcase

Students prepare, present and serve a final food product as part of a collaborative team. Their food truck concept is communicated through branding, menu design, nutrition information, customer interaction, and practical food preparation.

- Work safely and hygienically in the kitchen.
- Apply practical preparation, cooking, and presentation skills.
- Communicate cultural, nutritional and design choices.
- Present a visually appealing food product and stall.
- Collaborate effectively and manage time, roles, and responsibilities.
- Reflect on teamwork, feedback, profit, and product success.

Skills Students Build

Practical cooking	Food safety	Recipe design	Nutrition awareness	Sustainability
Costing	Branding	Teamwork	Leadership	Evaluation

Week-by-Week Snapshot

Week	Learning Focus
1	Unit introduction and assessment overview
2	Food truck inspiration, themes, target audience, and concept design
3	Recipe development and food truck recipe card creation
4	First practical cook, sensory feedback, and recipe adjustments
5	Recipe refinement, nutrition analysis, and smart food choices
6	Branding, menu design, signage, and food truck display design
7	Final practice cooks and product refinement
8	Final preparation, stall layout, marketing, and feedback forms
9	Food Truck Fiesta Assessment Day
10	Clean up and final reflection