

Food Design

If you enjoy designing, creating, preparing, presenting food and examining the many aspects related to food, then Food Design is for you.

Baker's Delight – in semester one students will learn the essential knowledge and skills for creating baked delights including cakes, biscuits, pastries, doughs and slices. Students will also learn basic cake and biscuit decorating techniques including a range of icings and edible decorations.

Students will be given the opportunity to display their creative design and baking skills by designing and producing themed baked products as an awareness and fund raising venture for a charitable community organisation including packaging, marketing and promotion.

Culinary Adventures – in semester two students will enjoy a multicultural culinary adventure investigating foods and cultures of the world. Students will experience the flavours of the world as they prepare tantalising sweet and savoury dishes from countries such as Italy, Thailand, China, Mexico, Germany, France, India, and Middle East. Students will also investigate a culture of their choice, then design a menu and prepare some of their chosen meals.

Consumable Fee (Covers all food practicals): Semester one: \$35 Semester two: \$35

Practical Requirements: Fully enclosed leather shoes, butcher's style apron, tea towel and container.



Farmers Market

Farmers Market is designed to enable students to enjoy a hands-on practical experience in the farming environment, while developing a variety of research, teamwork, communication and vocational skills.

Students work in teams to research, monitor and care for plants and animals in their respective enterprises. A range of options will be provided to allow students the freedom to choose an enterprise of personal interest.

Each team will then develop the projects of their choice from seed/egg to sale of the produce at a 'Farmers Market' at the end of Term e.g. chickens, ducks, aquaculture, hydroponics, nursery production, bonsai, vegetable and herb production, dairy calves, horses, rabbits or guinea pigs.

Consumable Fee: \$25



Film, Theatre and Multimedia

This course is about being a Director by becoming a good storyteller, revealing characters and capturing it all on film – via Go Pro, iPhones, and digital cameras.

Opportunities

- Direct your own play/film/short movie
- Identify aspects of the stage including lighting, sound, set and costume design
- View live theatre at the Glasshouse, Players Theatre and beyond
- Use multimedia to film, edit and produce a short film based on your own script
- Learn how to upload short films to secure internet sites for peer review.
- Enter film festivals and/or competitions.
- Work as part of a creative team and have fun!

Consumable Fee: \$30: Covers a drama journal, SD cards and other multimedia devices.



Computing Technologies

Are you ready to start your programming journey that may, in the future, lead you to produce the next *PokomonGo*, *Flappy Bird*, *Candy Crush* or *Angry Birds* application? You may be about to head down the photography path and have a website selling photos, you created and edited, around the world. Perhaps you are the next big DJ sensation editing and mixing music and audio created by you.

We will look at the different ways computers can be used in creative arts, entertainment and creating applications.

A number of areas will be covered each semester and you will work through topics at your own pace enabling those with previous knowledge to go further and attain a higher level.

Challenges will be set to use the skills you learn to create different solutions depending on your individual interests and talents.

Graphics, Audio, Video, Websites and Programming are some of the different areas that we examine. You will learn the basic skills, and how to combine skills from different areas, to produce solutions to your chosen tasks.

No previous ability with computers is required.



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Hastings Secondary College Port Macquarie Campus

Personal Interest Project (PIP) choices

This will be a 100% practical course aimed at students who have a strong interest in developing their skills in the contact football codes. Activities will improve game skills, while students will learn the theory behind athlete preparation and performance. A range of current technology and training aides will be used with students attending one live NRL game. Training techniques, nutrition and sports psychology will also be examined.

The Contact Codes covers

- Skill and fitness training program designed for Rugby League / Union
- Training aides to improve skill and fitness (speed sleds, agility ladders, tackle suits)
- The evolution of the football codes – an historical perspective, achieved through playing the games
- Sports nutrition
 - Sports strapping
- Sports psychology
 - Video analysis
- Resistance training

Course Fee: \$15 to cover the cost of sports strapping and gym visit.

(There will also be an additional cost associated with the excursion to the NRL game).



Forensic Science

For those who love puzzles and problem solving, forensics can provide a fulfilling and impactful career. Forensics is the application of scientific methods and techniques to the investigation of a crime. We learn skills to help solve crimes by processing and analyzing varied types of evidence, including biological, chemical, and digital and examining biological samples such as blood.

Activities include

- Fingerprinting
- Hairs and Fibers
- Chromatography
- Blood Basics
- Arson Investigation
- Impression evidence
- Understanding DNA

Course goals:

- Expose students to attention-grabbing science activities that will spark greater interest in the sciences
- Help students understand the processes of scientific investigation
- Help students develop better laboratory and data-collection techniques
- Help students understand the inter-relationships among science, technology, and human activity as it applies to forensic science and the criminal justice system
- Help students learn how crime scenes and evidence are processed and analysed so that they are able to be better informed citizens and potential jury members

