

# VCE TECHNOLOGIES





# VCE - 2021

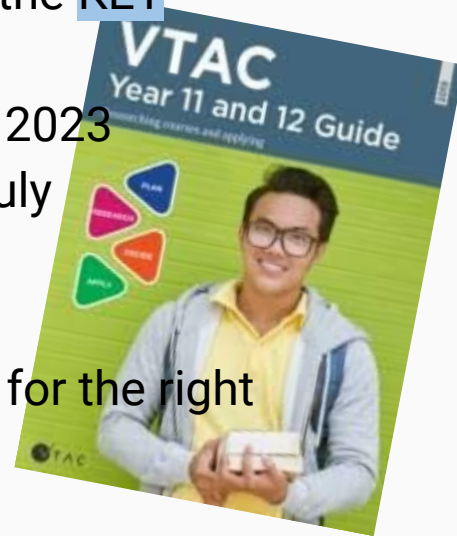


- **For you to complete VCE successfully you must complete 16 units over the two years (Years 11 & 12).**
- **4 of these must be from the English Group.**
- **Please consider two things when making selections:**
  - What the student enjoys.
  - What the student is good at.
- **Studies that are required (Pre-requisites) and those that could be helpful.**



# Reference Guides

- Strongly recommend that you go to the VCAA website and READ the STUDY DESIGNS for each VCE subject. Be sure to look at the KEY KNOWLEDGE AND KEY SKILLS. [VCAA Study Designs](#)
- Year 10 guide to VCE subject selection for university entry 2023
- Herald Sun VCE planner printed supplement Tuesday 21 July
- Course search [VTAC Course Search](#)
- VTAC Year 10 Guide: [VTAC Year 10 Guide](#)
- VTAC Year 11 & 12 Guide: Choosing senior school studies for the right reasons [VTAC Year 11 & 12 Guide](#)





# VCE TECHNOLOGIES SUBJECTS - 2021

- **Product Design and Technology**
  - Textiles, Fabrics and Fibres
  - Wood, Plastic, Metal
- **Food Studies**
- **Systems Engineering**

All Technology subjects require the use of the **DESIGN**

**PROCESS** (Investigating/Designing, Producing and Evaluating)





# Product Design and Technology

- **Students may select either:**
  - Textiles, Fabrics and Fibres; or
  - Wood, Plastic, Metal
- **Both options follow the Product Design Process and require the completion of a folio [Product Design Process](#)**





# Product Design and Technology: continued

The product design process has four stages:

- Investigating and defining
- Design and development (conceptualisation)
- Planning and production
- Evaluation.





# Product Design and Technology: continued

**The study is made up of four units:**

## Unit 1: Sustainable product redevelopment

## Unit 2: Collaborative design

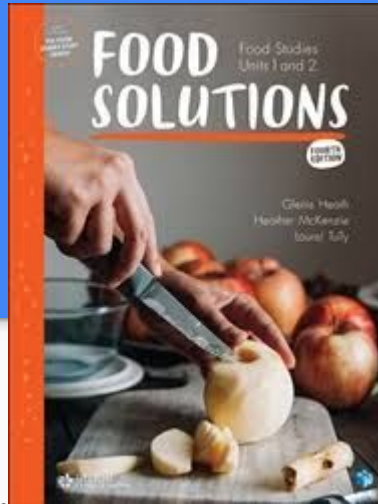
## Unit 3: Applying the product design process

## Unit 4: Product development and evaluation





# Food Studies



- **VCE Food Studies takes an interdisciplinary approach to the exploration of food, with an emphasis on extending food knowledge and skills and building individual pathways to health and wellbeing through the application of practical food skills.**
- **Students study past and present patterns of eating, Australian and global food production systems and the many physical and social functions and roles of food.**



# Food Studies: continued

**The study is made up of four units:**

**Unit 1: Food origins**

**Unit 2: Food makers**

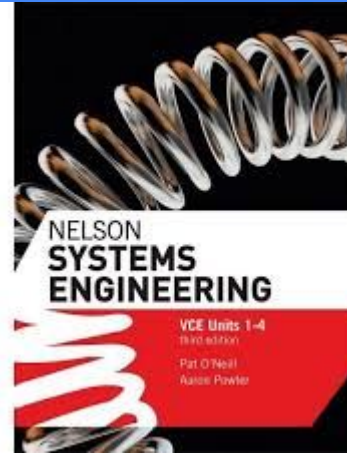
**Unit 3: Food in daily life**

**Unit 4: Food issues, challenges and futures**





# Systems Engineering



- **VCE Systems Engineering involves the design, production, operation, evaluation and iteration of integrated systems, which mediate and control many aspects of human experience.**
- **Students test and verify that the system is well-built and integrated.**
- **This study can be applied to a diverse range of engineering fields such as manufacturing, transportation, automation, control technologies, mechanisms and mechatronics, electrotechnology, robotics, pneumatics, hydraulics, and energy management.**



# Systems Engineering: continued

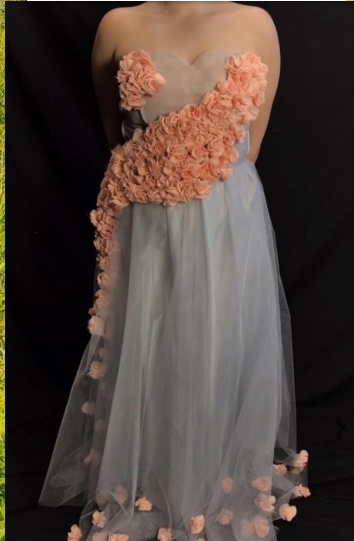
The study is made up of four units:

- Unit 1: Mechanical systems
- Unit 2: Electrotechnological systems
- Unit 3: Integrated and controlled systems
- Unit 4: Systems control





# SAMPLE WORK





# SAMPLE WORK





# SAMPLE WORK





# FURTHER INFORMATION

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**Speak to: VCE Technology Teachers (Mrs Spalding, Mr Peatt, Mrs Shea, Mrs Venn)**

**Refer to: Subject handbooks**

**Check us out on Instagram: foodandtechatmarianararat**

