

Food and wellbeing: Science

Science

The Australian Curriculum addresses learning about food and wellbeing predominantly in Health and Physical Education (HPE) and Design and Technologies, however there are opportunities to make connections with aspects of Science, in particular biological sciences and science as a human endeavour.

Food and wellbeing dimensions

Science - Years 5 and 6

Year 5

Science understanding

Chemical science

Content descriptions with elaborations

Solids, liquids and gases have different observable properties and behave in different ways (ACSSU077)

- recognising that substances exist in different states depending on the temperature
- observing that gases have mass and take up space, demonstrated by using balloons or bubbles
- exploring the way solids, liquids and gases change under different situations such as heating and cooling
- recognising that not all substances can be easily classified on the basis of their observable properties

Science as a human endeavour

Use and influence of science

Content descriptions with elaborations

Scientific knowledge, is used to solve problems and inform personal and community decisions (ACSHE083)

- investigating how the development of materials such as plastics and synthetic fabrics have led to the production of useful products

Year 6

Science understanding

Chemical sciences

Content description with elaborations

- describing what happens when materials are mixed
- investigating the solubility of common materials in water
- investigating the change in state caused by heating and cooling of a familiar substance
- investigating irreversible changes such as rusting, burning and cooking
- exploring how reversible changes can be used to recycle materials