

Curriculum Management, Planning and Leadership in Home Economics / Technology and Living (Refreshed)

Technology Education Section, CDI 15 June 2017





Curriculum Documents

Basic Education Curriculum Guide (P1 – S3) (2002)

Senior Secondary Curriculum Guide (2009)

Basic Education Curriculum Guide (P1 – P6) (2014) Secondary Education Curriculum Guide (2017)





Secondary Education Curriculum Guide Draft (May 2017)



Prepared by the Curriculum Development Council

Recommended for use in schools by the Education Bureau HKSARG 2017



Curriculum Documents

Technology Education Key Learning Area (TEKLA) Curriculum Guide





Technology Educatior Key Learning Area (TEKLA)





What is Technology?

TEKLA

Home Economics / Technology and Living

- Technology is the purposeful application of knowledge, skills and values & attitudes in using resources to create products or systems to meet human needs and wants.
- Technology influences and is influenced by the culture of people. It is part of our daily life and has impact on the individual, family, society and the environment.
- ✓ Resources
 ✓ Products
 ✓ Systems
 ✓ Human needs and wants
- ✓ Culture
- ✓ Daily life
- ✓ Individual
- ✓ Family
- ✓ Society
- ✓ Environment

What is Technology What is Technology	ogy Educati	on?
TEKLA	Home Economics / Technology and Living	
Technology Education is the entitlement of EVERY student	 ✓ Learning experiences ✓ Time allocated 	
Technology Education is the learning of how human beings solve their daily problems and how to replicate and how the process could be replicated and transferred to solve new problems that arise from time to time	 Daily problems New problems Replicate and transfer 	
6	Technology Education Key Le	育學習領域 Parning Area



Curriculum Aims of Technology Education Technological Understanding Knowledge Contexts in Technology Technological Capability Process in Technology Technological Awareness Impact of Technology

Central Curriculum of TE

Knowledge Contexts in technology

 understand the interdisciplinary nature of technological activities; the concepts, knowledge and processes of different technologies

Process in technology

 to identify needs, problems and opportunities; communicate and evaluate solutions; and make informed decisions

Impact in technology

 be aware of the cultural and contextual dependence of developing technologies, and their impact on the individual, family, society and environment

> 科技教育學習領域 Technology Education Key Learning Area

ECHNOLOGY FOUCATION



Events under Knowledge Contexts in Technology Education

ECHNOLOGY

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Information & Communication Technology	Materials & Structures	Operations & Manufacturing	Strategies & Management	Systems & Control	Technology & Living			
Computer Systems Computer Networks Programming Concepts	Materials & Resources Material Processing Structures & Mechanisms	Tools & Equipment Production Process Project Management	Business Environments, Operations & Organizations Resources Management Marketing	Concepts of System Application of System Integration Control & Automation	Food & Nutrition Food Preparation & Processing Fabric & Clothing Construction Fashion & Dress Sense Family Living Home Management & Technology			
		Commo	n Topics					
Technology & Society	V Safety & Health	Information Pro Presenta	ocessing & Ition	Design & Applications	Consumer Education	、教育 ey Lea	·學習) 領域 J Area



8% of the Total Lesson Time for KS3 (220 hours)

			0 1 1			
Level	Communication	Materials	Manufacturing	Management	Systems and Control	and Living
Lata	Technology	Structures	Manufacturing	Management	Control	and raving
Secondary 1 (minutes)	K1 Computer Systems (310) K16 Information Processing and Presentation (730)	• K4 Structures & Mechanisms (320)	 K5 Tools and Equipment (160) K6 Production Process (920) 		 K8 Concepts of System (80) K9 Application of Systems (80) 	 K10 Food and Nutrition (300) K11 Food Preparation and Processing (410) K12 Fabric and Clothing Construction (410) K13 Fashion and Dress Sense (120) K14 Family Living (120) K15 Home Management and Technology (200)
Secondary2 (minutes)	 K2 Programming Concepts (310) K16 Information Processing and Presentation (730) 	K4 Structures and Mechanisms (600)	 K6 Production Process (600) 		 KB Concepts of System (40) K9 Application of Systems (320) 	 K10 Food and Nutrition (340) K11 Food Preparation and Processing (310) K12 Fabric and Clothing Construction (350) K13 Fashion and Dress Sense (140) K14 Family Living (120) K15 Home Management and Technology (300)
Secondary 3 (minutes)	K2 Programming Concepts (620) K16 Information Processing and Presentation (420)	 K4 Structures and Mechanisms (200) 	• K6 Production Process (1080)	 K7 Business Environments, Operations and Organisations (720) 	 KS Concepts of System (40) K9 Application of Systems (240) 	 K10 Food and Nutrition (300) K11 Food Preparation and Processing (340) K12 Fabric and Clothing Construction (360) K13 Fashion and Dress Sense (140) K14 Family Living (120) K15 Home Management and Technology (300)
		Total le	sson time for	Secondary 1	- 3: 220 ho	ours (13200)





15% of the Total Lesson Time for KS3 (413 hours)

Level	Information and Communication Technology	Materials and Structures	Operations and Manufacturing	Strategies and Management	Systems and Control	Technology and Living
Secondary 1 (minutes)	KI Computer Systems (600) K16 Information Processing and Presentation (1380)	K3 Materials and Resources (320) K4 Structures and Mechanism (320) E2 Material Processing (320)	K5 Tools and Equipment (320) K6 Production Process (1520)		 K8 Concepts of System (80) K9 Application of Systems (80) 	K10 Food and Nutrition (500) K11 Food Preparation and Processing (660) K12 Fabric and Clothing Construction (620) K14 Family Living (120) K15 Home Management and Technology (560) E8 Fabric and Clothing Construction (80) E 9 Fashion and Dress Sense (80) E10 Home Management and Technology (560) E10 Home
Secondary 2 (minutes)	K2 Programming Concepts (480) K16 Information Processing and Presentation (1200) El Computer Networks (300)	K3 Materials and Resources (200) K4 Structures and Mechanism (600) E2 Material Processing (320)	K5 Tools and Equipment (280) K6 Production Process (1200)		K8 Concepts of System (40) K9 Application of Systems (320)	 K10 Food and Nutrition (500) K11 Food Preparation and Processing (660) K12 Fabric and Clothing Construction (600) K13 Fashion and Dress Sense (260) K14 Family Living (120) K15 Home Management and Technology (580) E Fabric and Clothing Construction (80) E 9 Fashion and Dress Sense (80) E10 Home Management and Technology (80)
Secondary 3 (minutes)	K2 Programming Concepts (1000) K16 Information Processing and Presentation (680) E1 Computer Networks (300)	K3 Materials and Resources (120) K4 Structures and Mechanism (200)	K5 Tools and Equipment (320) K6 Production Process (1720) E3 Project Management (320)	K7 Business Environments, Operations and Organisations (720) E4 Resources Management (210) E5 Marketing (150)	K8 Concepts of System (40) K9 Application of Systems (240)	 K10 Food and Nutrition (500) K11 Food Preparation and Processing (660) K12 Fabric and Clothing Construction (600) K13 Fashion and Dress Sense (260) K14 Family Living (120) K15 Home Management and Technology (580) E8 Fabric and Clothing Construction (80) E 9 Fashion and Dress Sense (80) E10 Home Management and Technology (80)





Technology Education Curriculum in School

Broad and balanced
Coverage of knowledge contexts
Variety of contexts
Variety of learning experiences





Position of HEc / TL in TEKLA

ICT	M&S	O&M	S&M	S&C	T&L
Apply concepts and skills acquired in Computer Literacy	 Materials & resources Materials processing 	 Tools & equipment Production process Project management 	 Business environment, operation & organisation Resources management Marketing 	Concepts of system	 Food & nutrition Food preparation & processing Fabric & clothing Fashion & dress sense Family living Home management & technology
	Structure & mechanism			 Application of systems System integration Control & automation 	

科技教育學習領域 Technology Education Key Learning Area



Example of a Scheme of Work

	Unit	Core	Extension
1	Introduction	 What is HEc/TL? Modes of learning activities and assessment Good housekeeping of work area Safety precautions and regulations 	
2	Health and Health Co	ncerns	
	What is Health	 Relationship between physical, mental and social health Food pyramids and dietary goals for teenagers 	Food pyramids used around the world and for other age groupsEating habits
	Meal Planning (1)	 Breakfast, one-dish meal, main course Food groups and food commodities Food preparation and cooking techniques and heat transference 	 Food groups and food commodities Courses of meal, meal planning for people having malnutrition Food preparation techniques
	Meal Planning (2)	 Family meals and meals for special occasions Meal pattern, macro nutrients, food commodities, dietary goals Food preparation and cook techniques, nutrition label, heat transfer Food spoilage 	 Family meals Food commodities, dietary goals Food preparation techniques Food preservation, food experiments Food product development, food culture
	Meal Planning (3)	 Meals for people with special needs and individual requirements meal pattern, micro nutrients Food preparation and cooking techniques Retention of nutritional values Food product development, food culture 	 Meals for people with special needs and celebration Food experiments Food product development, food culture



	Unit	Core	Extension
3	"Green Design"		
	Sustainable Textile Products	Fashion designClothing technologyFibres and fabrics	Clothing technologyFibres and fabrics
	Being Fashionable	 fashion design Clothing technology Fibres and fabrics	Clothing technologyFibres and fabrics
	Garment Making	Fashion designClothing technologyFibres and fabrics	Clothing technologyFibres and fabrics
	Materials and Resources	Care of materials and resourcesFibres and fabricsSafety issues	Healthy environmentFibres and fabricsSafety issues
4	Consumer Studies	 Wise shopping Comparing products Rights and responsibilities of consumers Effects of advertisements Food trade 	
5	Family	 Relationship with others Roles and responsibilities Social / eating habits and table manners 	Money managementTypes of family



Example of a Unit Meal Planning III

- Unit Plan
 - Knowledge contexts
 - Process (application of design cycle)
 - Impact
- Teaching points and learning elements
 - Subject based theories, concepts and skills
 - Application of knowledge and skills acquired in other subjects
 - Collaboration with other subjects



Modes of Implementation of Technology Education Curriculum in Schools

 Subject-based learning
 Aligning subjects/knowledge contexts
 Collaborative teaching of subjects/knowledge context
 Theme-based learning
 Life experiences of students



Suggested Strategies (1) Subject Based

Home Economics (HEc) / Technology and Living (TL)
Computer Literacy
Design & Technology
.....





Suggested Strategies (2) Aligning Existing subjects



Suggested Strategies (3) Collaboration among subjects

	HEc / TL	CL	
Week 1 – 4	 Food and Nutrition Dietary goals and food pyramids for different age groups Balance intake of nutrients Nutritive value of food commodities 	Spreadsheet – e.g. excel	
Week 5 - 6	 Meal planning for adults with different needs calculation and presentation of nutritive value of the planned meals compare the nutritive value of the planned meals with recommended daily intake 	Powerpoint presentation	
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Suggested Strategies (3) Collaboration among subjects

	HEc / TL	D&T	CL
Week 1- 4	 Home Management food and nutrition Needlework, Dress and Design wardrobe 	 Problem solving models for product making Design cycle Application of design cycle to 	Webpage design
Week 7 - 10	 Application of design cycle: ➢ food product development ➢ fashion design 	a project solution • Realisation of the design	Application of <i>problem</i> <i>solving models</i> through designing a programme to solve a specified situation / problem
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Suggested Strategies (4) Theme-based Learning

Celebrating the School's 25th Anniversary

		HEc / TL	D&T	CL
S1	Week 1 - 20	Subject based lea	arning	
	Week 21 - 24	TE Project – Dec	orating the Scho	ol
S2	Week 1 - 18	Subject based lea	arning	
	Week 10 - 24	TE Project – Hon	ne Coming Gathe	ering
S3	Week 1- 16	Subject based lea	arning	
	Week 17 - 24	TE Project – Fas	hion Show	



Suggested Strategies (5) Life Experiences

		HEc / TL	
S1	My family	Family livingMeal planningFamily budgeting	
S2	Serving the school / community	Nutrition labellingDesign and make	
S3	Preparing for further studies / work	 Food product development Fashion design and trend setting 	
** Otł	ner Learning Experiences		



Ongoing Renewal of the School Curriculum





Major Renewal Emphases

STEM education

• Principles

ECHNOLOGY EDUCATION Wisdom of Life

- Develop among students a solid knowledge based and enhance their interest in science, technology and mathematics
- Strengthen students' ability to integrate and apply knowledge and skills
- Nurture students' creativity, collaboration and problem solving skills
- Foster students' innovation and entrepreneurial spirit
- Approaches
 - Learning activities based on topic of Home Economics / Technology & Living
 - Projects integrating relevant learning elements of different subjects / key learning areas
- Related topics
 - Food and nutrition (e.g. dietary goals and eating habits, food groups)
 - Food preparation & processing** (e.g. hygiene and safety, food preparation & processing)
 - Fabric construction **
 - Home management & technology ** (e.g. food technology, energy saving devices)
- 28 **** including experimental approach**

科技教育學習領域 Technology Education Key Learning Area

TECHNOLOGY EDUCATION Window of Life STEM Education - Suggested Theme

Green Living

• Students are asked to explore issues of green design, green technology and green enterprise in response to related environmental concerns with examples provided by different subjects





科技教育學習領域 Technology Education Key Learning Area

Major Renewal Emphases

Values education

EDUCATION Wisdom of Life

- Nurture of technological awareness in developing learners' ability to make judgment and decisions through
 - choice of design (e.g. meal plan, food product, fashion design) to meet specific needs
 - choice of materials (e.g. food, fabric) for a specific design
 - choice of process, tools, equipment to realise a design

Major Renewal Emphases EDUCATION Wisdom of Life

Language across the curriculum (LaC)

- Collaboration with Chinese / English teachers to facilitate LaC, e.g.
 - common topics between the HEc / TL and Chinese / English Language subjects
 - text types typical of the HEc / TL (e.g. procedure / instructions)
 - HEc / TL specific language features and rhetorical functions (e.g. providing reasons and explanations, stating causes and effects, comparing and contrasting, giving explanations)

ECHNOLOGY



Holistic curriculum development

- Building of knowledge foundation in TEKLA
 - Central curriculum vs technology curriculum in school
 - Development of technological literacy through the three strands of TE: knowledge contexts in technology, process in technology and impact of technology
 - Time allocation
 - » Junior secondary level: 8 15% of the total lesson time allocated to TE
- Cross-curricular learning
 - Project learning and task-based activities with collaboration between technology subjects and subjects of other KLAs



TEKLA Knowledge Contexts Reference Materials

Materials & Structure Operation & Manufacturing Systems & Control	Strategies & Management	Technology & Living
 (1) Modules, e.g. Production Process Materials and Resources Tools and Equipment (2) Case study, e.g. Design process with ergonomic 3G: green design, green technology and green enterprise 	 (1) Theme-based resources, e.g. Be your own Financial Planner Organic farming at school Smart spending Start your own BIZ Superb business ideas (2) Modular-based resources, e.g. Nature of money Presentation of your consumption patterns Concepts of incomes, expenses and retained earnings 	 (1) e-Resources Meal planning Basic food science Principles of food processing and technology (2) Food and textile tests, e.g. Emulsion, enzymatic browning Absorbency, abrasion (3) Booklets for TE knowledge context – Technology & Living (4) Learning modules, e.g. Personal financial education Food technology and health Dress sense and appreciation of fashion
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Subjects of other KLAs – Junior Secondary

Science

- common acids and alkalines (everyday use food preservation)
- a healthy body (food substances, balanced diet, natural and processed food)

Visual Arts

- visual elements, visual images

Life and Society

- personal and social development (healthy lifestyle and self-management, family life)
- resources and economic activities (managing finance and being your own master with money, rights and responsibilities of sensible consumer)



Resources and Support





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Resources and Support

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Education System and Policy	Topic Highlights	•	Four Key Tasks	•
Curriculum Development	Seven Learning Goals	•	Resources and Support	•
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eachers Related	Major Levels of Educations	•	Assessment	
School Administration and Aanagement	Key Learning Areas	•	Documents and Reports	•
ublic and Administration	Chinese Language Education			
Related	English Language Education			
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Contact Us	Science Education			
	Technology Education	X		
	Personal, Social & Humanities Education			
Arts Education				
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Resources and Support



Resources and Support

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	Primary 4 – Primary 6		
<	Please refer to the section on General Studies for Primary Schools Please refer to the section on General Studies for Primary Schools		
	Secondary 1 – Secondary 3		
EDB YouTube Channel	 (of both genders) have equal opportunities to gain access to broad and balanced learning experiences in TE engage in authentic, hands-on problem-solving learning activities using easily available materials and equipment develop their knowledge and skills to cope with rapidly emerging technologies develop their willingness to update their knowledge and skills in technology from time to time appraise the impacts of technology and develop critical thinking ability provide equal learning opportunities in TE for both genders move away from subject-based teaching and specific skills training to hands-on problem-solving teaching integrate student learning within TE KLA and with other KLAs through different knowledge areas provide life-wide learning experiences to students encourage students to appraise their solutions use a variety of methods to assess students' learning processes and outcomes 		
	Secondary 4 and above		
	 study through different knowledge areas in technology, such as information and communication technology, design & planning, system & management, sciences & technology, etc. according to their aptitudes, interests and abilities, in order to prepare themselves for their future studies and career engage in authentic, hands-on problem-solving learning activities related to various applications of knowledge areas in TE, such as programming, networking, home management, design and make, graphical communication, marketing, etc. in order to acquire skills, concepts and underlying principles, etc. of the applications develop a global outlook on the innovative and sustainable development of technology 		
	 <u>Curriculum Documents</u> <u>Technology Education - Wisdom of Life" Information Folder</u> <u>References & Resources</u> <u>Questions & Answers</u> <u>Contact Us</u> <u>What's New</u> <u>Teacher Education Programmes</u> <u>Collaborative Research & Development ("Seed") Projects</u> <u>Technology Education Good Practices Sharing Scheme</u> 		

FOUCATION

<u>성</u>::: 영향

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Wisdom of Life



Consolidated Subject Composite Furniture and Equipment Grant (CFEG) One-off Grant to Secondary Schools for the Promotion of STEM Education





~Thank you~