Years 12 & 13 Curriculum

Level 3: Food Science & Nutrition (Certificate) (Vocational)

Year 12	Term 1 (Autumn)		Term 2 (Spring)		Term 3 (Summer)	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	**Unit 1: Meeting Nutritional Needs of Specific Groups** **Theory / Practical**	**Unit 1: Meeting Nutritional Needs of Specific Groups** **Theory / Practical**	**Unit 1: Meeting Nutritional Needs of Specific Groups** **NEA / Practical**	**Unit 1: Meeting Nutritional Needs of Specific Groups** **Theory / Practical**	**Unit 1: Meeting Nutritional Needs of Specific Groups**	**Unit 2: Ensuring food is safe to eat** **Unit 3: Experimenting to solve food production issues** **Theory / PracticaL**
Key Concepts	• Food handling & hygiene • Micro-organisms & spoilage • Premises & legislation • Allergens & food related illness • Classification, structure & complimentary action of nutrients • Nutrition: carbohydrates, protein, lipids • Practical dishes for different target groups • Practical skills: Advanced knife skills; Butchery; Fish; Enriched doughs; Set desserts, meringue, laminated dough, emulsions	• Nutrition: micronutrients • Effect of cooing on nutritional content • Analysis of diets • Calculating nutritional requirements • Life stages • Culture & religion • Diet related disorders & medical conditions • Planning menu production & quality assurance • Practical dishes for different target groups & healthier cooking • Practical skills: Patisserie, gelatine; sugar work; Couverture; Ice cream & sorbets; Advanced pasta;	• Unit 1: NEA – menu planning to meet nutritional needs of & practical task • Practical – NEA 3 course menu in 3.5 hours • Practical skills: Accompaniments – savoury & sweet	• Unit 1: NEA – menu planning to meet nutritional needs of specific groups & practical assessment • Practical skills masterclasses	• Unit 1: Revision • Food safety • Nutrition • Nutritional needs of humans • Diets	• Unit 2: Food safety • Unit 3: Solving food production issues • Practical investigations & food safety related practical e.g. preservation.

NEA = Non-Examined Assessment

Years 12 & 13 Curriculum

Level 3: Food Science & Nutrition (Diploma) (Vocational)

Year 13	Term 1 (Autumn)		Term 2 (Spring)		Term 3 (Summer)	
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	**Unit 2: Ensuring Food is Safe to Eat** **Unit 3: Experimenting to Solve Food Production Issues**			**Unit 2: Ensuring Food is Safe to Eat** **Mock** **Unit 3: Experimenting to Solve Food Production Issues**	**Unit 2: Ensuring Food is Safe to Eat**	
Key Concepts	Unit 2: • Properties of micro-organisms • Conditions that affect micro-organisms • How micro-organisms affect food quality Unit 3: • How food properties can be changed	Unit 2: • How micro-organisms affect food quality • How preservation methods affect micro-organisms Unit 3: • Variables that affect physical food properties • Success criteria for investigations • Obtain outcomes from investigations • Record outcomes of investigations • Process data • Review suitability of investigative methods • Analyse production issues troubleshooting tasks • Propose practical options to solve production issues • Scientifically justify proposed options	Unit 2: • Physiology of food intolerances • Physiological basis of food allergies • Physiological basis of food poisoning • Symptoms of food induced ill-health Unit 3: • Practice Unit 3 NEA: Experimenting to solve food production issues	Unit 2: • Practice Unit 2 - ensuring food is safe to eat task Unit 3: • NEA: Experimenting to solve food production issues	Unit 2: • NEA 2 - Ensuring food is safe to eat task	

NEA = Non-Examined Assessment

Years 12 & 13 Assessment
Level 3: Food Science & Nutrition

All students will sit an assessment and an examination in Year 12 and two mock examinations in Year 13.

	Year 12		Year 13		
	Assessment	**Exam**	**Mock Exam**	**Mock Exam**	**Revision Resources**
	Autumn Term	**Summer Term**	**Autumn Term**	**Spring Term**	
Style of Assessment	**Written Exam:** Two sections: • A: Short answer • B: Extended response questions	**Written Exam:** Three sections: • A: Short answer • B: Extended response • C: A case study response **Plan, cook, and review:** Respond to a given scenario by creating three dishes *(spend 3 hours planning, 3.5 hours cooking, and 3 hours reviewing)*	**Written Exam:** Short response-based questions *(Unit 3)* A scenario-based response to produce a food safety resource for staff and a food safety risk assessment *(Unit 2)*	A practical based investigation report in response to a food production-based scenario *(Unit 3)* An investigation report in response to a food safety scenario *(Unit 2)*	*Kennet Resources* • Core Questions • Knowledge Organisers • Learning Habits *External Resources* • www.foodafactoflife.org.uk • www.nhs.uk/live-well • www.food.gov.uk
Topics Assessed	• The significance of food safety, nutrient properties, and their impact on the human body	• The significance of food safety, nutrient properties, and their impact on the human body	• Changing food properties, ingredient workings, and the science behind food • Micro-organism properties, growth factors, food quality impact, and preservation methods	• Food science principles, investigative techniques, and problem-solving in food production • Microbial properties, environmental influences on growth, impact on food quality, and preservation methods	

Exam Board: eduqas

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