

Level 3 Food Science & Nutrition Year 12 Curriculum Overview

What is the Year 12 level 3 food science & nutrition curriculum aiming to achieve?		
What do we want our Year 12 students to be like?	How are we building on prior learning?	How can parents/carers support their child's learning?
<ul style="list-style-type: none"> Independent thinkers, able to adapt and develop recipes. Understand nutrition and how it relates to different dietary needs. Inquisitive, able to research themes to develop ideas and strategies to overcome problems. 	<ul style="list-style-type: none"> Develop knowledge of nutrition, being able to apply to different needs to answer briefs. Expand knowledge of food science and the functions of ingredients to solve production problems. Develop food preparation and cooking skills to develop dishes. 	<ul style="list-style-type: none"> Allow access to ingredients and opportunities for food preparation. Opportunities to try different foods and cuisines.

How are we organising the year 12 Level 3 Food Science & Nutrition curriculum?						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	Food Safety	Nutrition	Nutrition	Meal planning	Food production	Revision
Threshold Concepts	The importance of food safety.	Properties of nutrients.	Relationship between nutrients and the human body.	Planning nutritional requirements. Planning production of complex dishes.	Assess the impact of food production methods on nutritional value	Review of learning, revision in preparation for exam.
Skills	Dough, shaping, presentation.	Working with proteins.	Pastry/glazes	Selecting menu, evaluative skills, nutrition analysis.	Conduction food science experiments.	Analysis of ingredients.
Enrichment within the curriculum	Trips to visit to universities/ other providers Skills workshops Watching shows that demonstrate excellent food presentation techniques e.g MasterChef.					
Cross curricular links	<ul style="list-style-type: none"> Science – working characteristics and structure of nutrients e.g proteins Maths-calculating recipe costs History-societal changes post war. Geography-sustainability Philosophy & ethics-moral issues concerning food choice. 					

What are the intended outcomes of the Year 12 Level 3 Food Science & Nutrition curriculum?						
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Opportunities to show progress (Assessments)	Knowledge assessment -food safety. Practical assessment	Knowledge assessment - nutrition hospitality and catering.	Knowledge assessment - meeting dietary needs	Unit 1 coursework assessment.	Knowledge assessment -food science/ production	Unit 1 written paper assessment.
Impact on personal development (SMSC)	Students are required to show high levels of independent learning at this level of study. They are encouraged to practice whenever possible at home. It is anticipated that revision will be an ongoing activity.					
Preparation for the next stage of education	Year 13 involves a food safety exam and food science/ production problems investigation. Knowledge gained in year 12 will be revisited and linked and built upon for the two assessments taking place during year 13.					