

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 Science	Food Science Unit 3	Food Science Unit 3	Food safety Unit 2 Preparation	Food safety Unit 2 Preparation	Food safety Unit 2
Threshold Concepts	Functional and chemical properties of ingredients.	Solving food production problems.	Testing and evaluating food production problems.	Understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks	Understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks	Review of learning, revision in preparation for unit 2 exam.
Skills	Conducting food science investigations	Research & analysis. Conducting food science investigations	Conducting food science investigations Evaluating	Selecting menu, evaluative skills, nutrition analysis.	Conduction food science experiments.	Recall and independence to identify key topics for review.
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)	Topic assessment	Unit 3 Assessment	Unit 3 Assessment	Topic assessment	Topic assessment	Unit 2 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	Students should read around the subject to broaden their own knowledge after deciding on their next steps. Students should engage with independent practice of skills, to expand their repertoire and further develop independence of cooking nutritionally balanced meals.					