

Curriculum Overview - Year 13 Food:

Year 13 Subject Intent Food Science and Nutrition

This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It is mainly designed for those wanting to pursue careers or learning in related areas such as the food industry production.

When	Topic	Link with School Intent 1 – Curriculum (C) 2 – Standards (S) 3 – Achievement (A) 4- Pastoral Support (P.S) 5- Educational experiences (EE) 6- Quality of teaching and learning. (T&L)	Department Intent (What we intend our students to have learnt?) <i>Differentiated:</i> Key words/writing frames/ Build vocab. using literacy sheet/Chunked information instructional worksheets/Exemplar work displayed/Peer assessment and support/Seating plan/Working in groups <i>Extension:</i> Working independently/Explore potential to adapt recipes/Propose various alternatives to suit different dietary requirements/Produced high-quality finished products	Cross-curricular practical application	Implementation
Year 13	Unit 3- Experimenting to Solve Food Production Problems <ul style="list-style-type: none"> LO1 understand the scientific properties of food LO2 be able to scientifically investigate changes to food LO3 be able to solve food 	C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L	Unit 3- Experimenting to Solve Food Production Problems <ul style="list-style-type: none"> AC1.1 explain how food properties can be changed AC1.2 explain variables that affect physical properties of food AC2.1 set success criteria for scientific investigations AC2.2 obtain outcomes from scientific investigations AC2.3 record outcomes of investigative work AC2.4 process data AC2.5 review suitability of investigative methods AC3.1 analyse food production situations AC3.2 propose practical options to solve food production problems AC3.3 scientifically justify proposed options 	English: Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions Geography: Foods are grown and harvested	Unit 3 Internally assessed and externally moderated Unit 2 8 hour timed exam, externally set and moderated.

	<p>production problems</p> <p>Unit 2- Ensuring Food is safe to Eat</p> <ul style="list-style-type: none"> • LO1 understand how microorganisms affect food safety • LO2 understand how food can cause ill health • LO3 understand how food safety is managed in different situations 	<p>C/S/A/ T&L C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p>	<p>Unit 2- Ensuring Food is safe to Eat</p> <ul style="list-style-type: none"> • AC1.1 describe properties of micro-organisms • AC1.2 assess how changing conditions affect growth of microorganisms in different environments • AC1.3 explain how microorganisms affect food quality • AC1.4 assess how preservation methods prevent the growth of micro-organisms • AC2.1 explain the physiology of food intolerances • AC2.2 explain the physiological basis of food allergies • AC2.3 explain the physiological basis of food poisoning • AC2.4 describe the symptoms of food induced ill health • AC3.1 describe food safety hazards in different environments • AC3.2 assess risk to food safety in different environments • AC3.3 explain control measures used to minimise food safety risks • AC3.4 justify proposals for control measures in different environments 	<p>Art and Design: Presentation and decoration</p>	
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