

# Curriculum Overview - Year 12 Food:

## Year 12 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: 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> <i>Extension: Working independently/Explore potential to adapt recipes/Propose various alternatives to suit different dietary requirements/Produced high-quality finished products</i>	Cross-curricular practical application	Implementation
Year 12	<ul style="list-style-type: none"> <li>LO1 Understand the importance of food safety</li> <li>LO2 Understand properties of nutrients</li> <li>LO3 Understand the relationship between nutrients and</li> </ul>	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 C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L	AC1.1 explain how individuals can take responsibility for food safety AC1.2 explain methods used by food handlers to keep themselves clean and hygienic AC1.3 explain methods used to keep work areas clean and hygienic AC1.4 analyse risks associated with food safety AC2.1 explain how nutrients are structured AC2.2 classify nutrients in foods AC2.3 assess the impact of food production methods on nutritional value AC3.1 describe functions of nutrients in the human body AC3.2 explain characteristics of unsatisfactory nutritional intake AC3.3 analyse nutritional needs of specific groups AC3.4 assess how different situations affect nutritional needs AC4.1 evaluate fitness for purpose of diets	<b>English:</b> Descriptive adjectives of sensory analysis and evaluation  <b>Maths:</b> Measurement Ratio/Fractions  <b>Geography:</b> Foods are grown and harvested	<ul style="list-style-type: none"> <li>External assessment- 90minutes plus 15 mins reading time.</li> <li>Section A is short answer questions</li> <li>Section B is extended answer questions o</li> <li>Section C relates to a case study.</li> </ul>

	<p>the human body</p> <ul style="list-style-type: none"> <li>• Be able to plan nutritional requirements</li> <li>• LO5 be able to plan production of complex dishes</li> <li>• LO6 be able to cook complex dishes</li> </ul>	<p>C/S/A/ T&amp;L C/S/A/ T&amp;L C/S/A/ T&amp;L C/S/A/ T&amp;L C/S/A/ T&amp;L  C/S/A/ T&amp;L C/S/A/ T&amp;L  C/S/A/ T&amp;L C/S/A/ T&amp;L</p>	<p>AC4.2 calculate nutritional requirements for given individuals AC5.1 interpret recipes for complex menus AC5.2 plan production of menus AC6.1 use tools in preparation of commodities AC6.2 use advanced techniques in preparation of commodities AC6.3 assure quality of materials to be used in food preparation AC 6.4 use advanced techniques in cooking of commodities AC6.5 present cooked complex dishes using advanced presentation techniques AC6.6 use food safety practices AC6.7 monitor food production</p>	<p><b>Art and Design:</b> Presentation and decoration</p>	<ul style="list-style-type: none"> <li>• Internal assessment comprises both practical and theoretical elements.</li> </ul>
--	--	---	---	---	--