**Food Science Level 3 KS5 Curriculum 2023-2024**

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|  | Year 12 | Year 13 (based on all opting to take unit 3) |
|  | Knowledge and skills | Enrichment | Cross- Curricular | Knowledge and skills | Enrichment | Cross-curricular |
| Cycle 1 | * Exam Paper – Specimen Paper
* Case Study – Naomi, Henry, Charlie
* LO1 Understand the importance of food safety AC1.1, 1.2, 1.3, 1.4
* Protein related practicals
* Exam Paper – 2017
* Case Study Shannon, Kieran, Penny
* LO2 Understand properties of nutrients AC2.1, 2.2, 2.3
* Lipid related practicals
* Mock unit 1

**Independent Study:** Case study 1Carbohydrates class notes/revision aidsProtein class notes/revision aidsVitamins researchEvaluate practical outcomesExam practice**Assessments:**Selection of Past Exam Questions Based on Unit 1 Exam**Ethos and Vision:**Understanding of the importance of food safety to be able to safely store, prepare and cook food for themselves and others. | Tour of school kitchenPresentations on chefs and / or new cooking techniques students have found inspiring | ScienceBTEC Sport | * Unit 3 - Nothing New Dairy mock NEA
* Unit 2 – Easy Eats Practice for external exam
* Unit 2 – LO1 AC 1.1, 1.2, 1.3, 1.4

**Independent Study:** Research foods identified in Easy eats and associated food caused ill healthWrite up of Unit 3 mockRevision/class notes for unit 2 exam**Ethos and Vision**Understanding of safe working practices within a range of job roles. |  | Science |
| Cycle 2 | * Exam Paper – 2018
* Case Study – Tyron, Sally, Richard
* LO3 Understand the relationship between nutrients and the human body AC 3.1, 3.2, 3.3, 3.4
* LO4 Be able to plan nutritional requirements AC 4.1, 4.2
* Carbohydrate related practicals

**Independent Study:** Complete class notes and associated revision aidsCase study exam style questionsResearch how deficiencies can be correctedProduction plans for practical lessons**Ethos and Vision:**Students learn about importance of healthy eating and how to identify diet related issues. | Opportunity to visit local establishmentsPresentations on chefs and / or new cooking techniques students have found inspiring | ScienceBTEC Sport | * Unit 3 - Seasonal Bread Practice
* Unit 2 – Forest Hotel Lunchtime Practice
* Unit 2 – LO2 AC 2.1, 2.2, 2.3
* Unit 3 – Food Investigation Actual
* Unit 2 Practice – Liven Up Lunchtime Practice
* Unit 2 – LO3 AC 3.1, 3.2, 3.3, 3.4

**Independent Study:** Write up of Unit 3 mockRevision/class notes for unit 2 exam**Ethos and Vision**Completion of NEA to secure qualifications |  | Science |
| Cycle 3 | * Exam Paper 2019
* Case Study – Melanie, Mortimer, Geraldine
* LO4 Be able to plan nutritional requirements AC 4.1, 4.2
* REVISION FOR UNIT 1 EXTERNAL ASSESSMENT
* Vitamins and Minerals related practicals
* Case Study – Rachel, Jade
* Start Unit 2 LO1 preparation
* Practicals of students choice inspired by presentations from cycle 1 & 2

**Independent Study:** Revision for unit 1 exam**Ethos and Vision**Develop understanding of how the construction industry is becoming more sustainable | Support with mock practicals for successful competition of unit 1 NEA (after school and in common non-contact time) | ScienceBTEC Sport | Unit 2 External exam to be sat in May **Independent Study:** Update class notes for unit 2 and revisionWrite up unit 3 NEA**Ethos and Vision*** Completion of NEA to secure qualifications
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