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

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | 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 1  Carbohydrates class notes/revision aids  Protein class notes/revision aids  Vitamins research  Evaluate practical outcomes  Exam 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 kitchen  Presentations on chefs and / or new cooking techniques students have found inspiring | Science  BTEC 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 health  Write up of Unit 3 mock  Revision/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 aids  Case study exam style questions  Research how deficiencies can be corrected  Production 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 establishments  Presentations on chefs and / or new cooking techniques students have found inspiring | Science  BTEC 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 mock  Revision/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) | Science  BTEC Sport | Unit 2 External exam to be sat in May  **Independent Study:**  Update class notes for unit 2 and revision  Write up unit 3 NEA  **Ethos and Vision**   * Completion of NEA to secure qualifications |  |  |