

Food Science and Nutrition

	Year 12	Year 13
A u t u m n 1	<p>Unit 1 - Meeting nutritional needs of specific groups.</p> <p>Studies cover aspects of food safety, properties of nutrients and their function within the body and planning for nutritional requirements in preparation for the NEA task and the exam at the end of year 12.</p> <p>Practical tasks within lessons aim to develop high level skills in food preparation, cooking and presentation.</p>	<p>Unit 3 - Experimenting to solve food production problems</p> <p>Students receive a brief from the exam board and must research solutions to food production issues, plan and carry out a range of practical investigations and draw conclusions to the issues raised.</p>
A u t u m n 2		
S p r i n g 1	<p>Unit 1 - NEA task</p> <p>Students are given a brief from the exam board which they are required to research before planning and making suitable dishes in a practical assessment. The mark for this work will be based upon both the written NEA work and the practical assessment.</p>	<p>Unit 2 - Ensuring food is safe to eat</p> <p>Students prepare notes on food safety in advance to receiving a brief from the exam board (released 1st May). They must use these notes to respond to the brief in an 8 hour assessment under exam conditions (carried out during lesson time). This unit is externally assessed.</p>
S p r i n g 2		
S u m m e	Revision, exam preparation and mock examination for unit 1 written exam.	

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S u m m e r 2	Preparation for unit 2 and 3 starting in September (if studying the full diploma) or stand-down following the written exam (if studying the certificate).	