

Year 13: Level 3 Food Science and Nutrition

	Summer 2	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
Topics	<p>Unit 3</p> <p>The scientific properties of food and how they are changed</p> <p>Planning and carrying out experiments.</p> <p>Experimental cooking and theory.</p>	<p>Unit 3</p> <p>The scientific properties of food and how they are changed</p> <p>Planning and carrying out experiments.</p> <p>Mock coursework.</p>	<p>Unit 3</p> <p>The scientific properties of food and how they are changed</p> <p>Planning and carrying out experiments.</p> <p>Controlled coursework</p>	<p>Unit 2</p> <p>Hygiene and safety within the catering & hospitality industry.</p> <p>Understand how micro-organisms affect food safety and understand how food can cause ill health</p> <p>Theory and practical</p>	<p>Unit 2</p> <p>Hygiene and safety within the catering & hospitality industry.</p> <p>Understand how food safety is managed in different situations</p> <p>Theory and practical</p>	<p>Unit 2</p> <p>Hygiene and safety within the catering & hospitality industry.</p> <p>Theory and practical</p> <p>8 Hour exam</p>
Assessments	<p>Unit 3:</p> <p>Experimenting to Solve Food Production Problems</p> <p>Mini mock coursework</p>	<p>Unit 3:</p> <p>Experimenting to Solve Food Production Problems</p> <p>Mock coursework</p>	<p>Unit 3:</p> <p>Experimenting to Solve Food Production Problems</p> <p>Internal coursework</p>	<p>Unit 2:</p> <p>Ensuring Food is Safe to eat</p> <p>Mock test paper.</p>	<p>Unit 2:</p> <p>Ensuring Food is Safe to eat</p> <p>Mock test paper.</p>	<p>Unit 2:</p> <p>Ensuring Food is Safe to eat</p> <p>Exam external.</p>

Building on Prior Learning	<p>Substantive Knowledge – First Order Concepts: In Year 13 students will draw on knowledge of hygiene & safety and their practical skills used in year 12. The programme of study in Year 13 then allows further access to knowledge of ingredients and their functions, and the science that happens in cooking. Students will take a further and more in depth look at hygiene and safety in practical situations and examples</p> <p>Disciplinary/procedural Knowledge – Second Order Concepts: From Year 12 and KS4, students will be familiar with the key second order concepts and the programme of study will allow students to build more sophisticated ways of thinking about concepts such as how to develop food products and how health and safety is controlled in the industry while doing this completing risk assessment demonstrating knowledge</p>
Cultural Capital	<p>There is cultural capital in in this programme of study due to the vocational application</p> <p>Students will learn about the cultures of different countries through theory and practicals.</p> <p>From looking at the hospitality industry they will be aware of different establishments and employees, hygiene, safety and job roles. The students will have the opportunities to try different cuisines and visit different restaurants, and even a different country for a food trip. The students will further their knowledge in nutrition along with completing experiments working with the local community to improve products.</p>
Mastery	<p>In terms of mastery. Students will be able to clearly explain why certain ingredients work and react differently. They will have an in-depth knowledge of food hygiene and safety and will be able to link this clearly to the hospitality industry. By the end of the year students will draw upon prior knowledge to increase their understanding of food science and the industry. They will be able to analyse an establishment and state what hygiene and safety procedures they need to do or are doing wrong. The students will have a thorough understanding of food properties and functions and be able to write up professional standard food production reports.</p>
Development of Character	<p>A wide range of virtues: moral and intellectual are visited, practiced and embedded through Food Science and Nutrition.</p> <p>For example, resilience, respect and community spirit to complete final products as groups. The units consider how the use and application of their learning impacts on themselves, other individuals, employers, society and environment. The ability to work alongside other professional in a professional environment.</p> <p>Intellectual character is developed raising curiosity linked to the science behind food and also a detailed and greater understanding of hygiene and safety of different establishment. They will complete a range of practicals to overcome issues and problems to improve products for the customers in a variety of scenarios.</p>
Extra-Curricular opportunities	<p>In School: Helping prepare for school events, catering, enrichment cooking classes.</p> <p>Outside of School: Trip abroad, restaurant visits, Good Food Show, Support from food teachers on YouTube Kirkys Kitchen, Cooking with Cadman and Cookies Kitchen.</p>
Metacognitive Learning	<p>Metacognitive learning will build through practical's, modelling and feedback.</p> <p>Retrieval at the start of lessons recapping on previous learning helps to embed knowledge, revisiting prior skills since year 7 that the students have built up on. The students repeat skills and adapt and add to as they go through the course. Repeated assessment criteria, examples and mocks are embedded into the lessons, so the students are reminded of expectations and prior learning and have an understanding of the end game.</p>