

Year 13 Food and Nutrition



Year 13 Subject Curriculum Information

	Key Question:	Specification:	Skill Focus:
Term 1:	How is product development used in industry?	<ul style="list-style-type: none"> UNIT 3 (Portfolio of work 25% of final grade) Learners should use their understanding of the properties of food in order to plan and carry out experiments and solve food production problems. 	AO3: Experimenting to Solve Food Production Problems Be able to scientifically investigate changes to food Be able to solve food production problems
Term 2:	What are the food safety implications involved in the production and sale of food?	<ul style="list-style-type: none"> UNIT 2 (Controlled assessment to take place in May 25% of final grade) Learners will develop an understanding of hazards and risks in relation to the storage, preparation and cooking of food in different environments and the control measures needed to minimise these risks. 	AO2: Ensuring Food is Safe to Eat Understand how microorganisms affect food safety Understand how food can cause ill health
Term 3:	Can you apply your food safety knowledge to specific scenarios?	<ul style="list-style-type: none"> UNIT 2 (Controlled assessment to take place in May 25% of final grade) Learners will be able to recommend the control measures that need to be in place, in different environments, to ensure that food is safe to eat. 	AO2: Ensuring Food is Safe to Eat Understand how food safety is managed in different situations

Year 13 Subject Assessment Information

Assessment	Time/Venue	What will be assessed?
Assessment 1:	<ul style="list-style-type: none"> UNIT 3 portfolio of work to be completed in class over the autumn term. Externally assessed 	AO3: UNIT 3 course work will be completed during class time. This will be assessed by the teacher and moderated externally.
Assessment 2:	<ul style="list-style-type: none"> Mock UNIT 2 controlled assessment. In class. 	AO2: Mock UNIT 2 controlled assignment completed over 8 hours in lessons. Assessed by the class teacher and feedback given to pupils.
Assessment 3:	<ul style="list-style-type: none"> UNIT 2 controlled assignment In class over 8, 1 hour lessons 	AO2: UNIT 2 controlled assignment covering the principles of food safety. Assignment released in May. Externally assessed.

