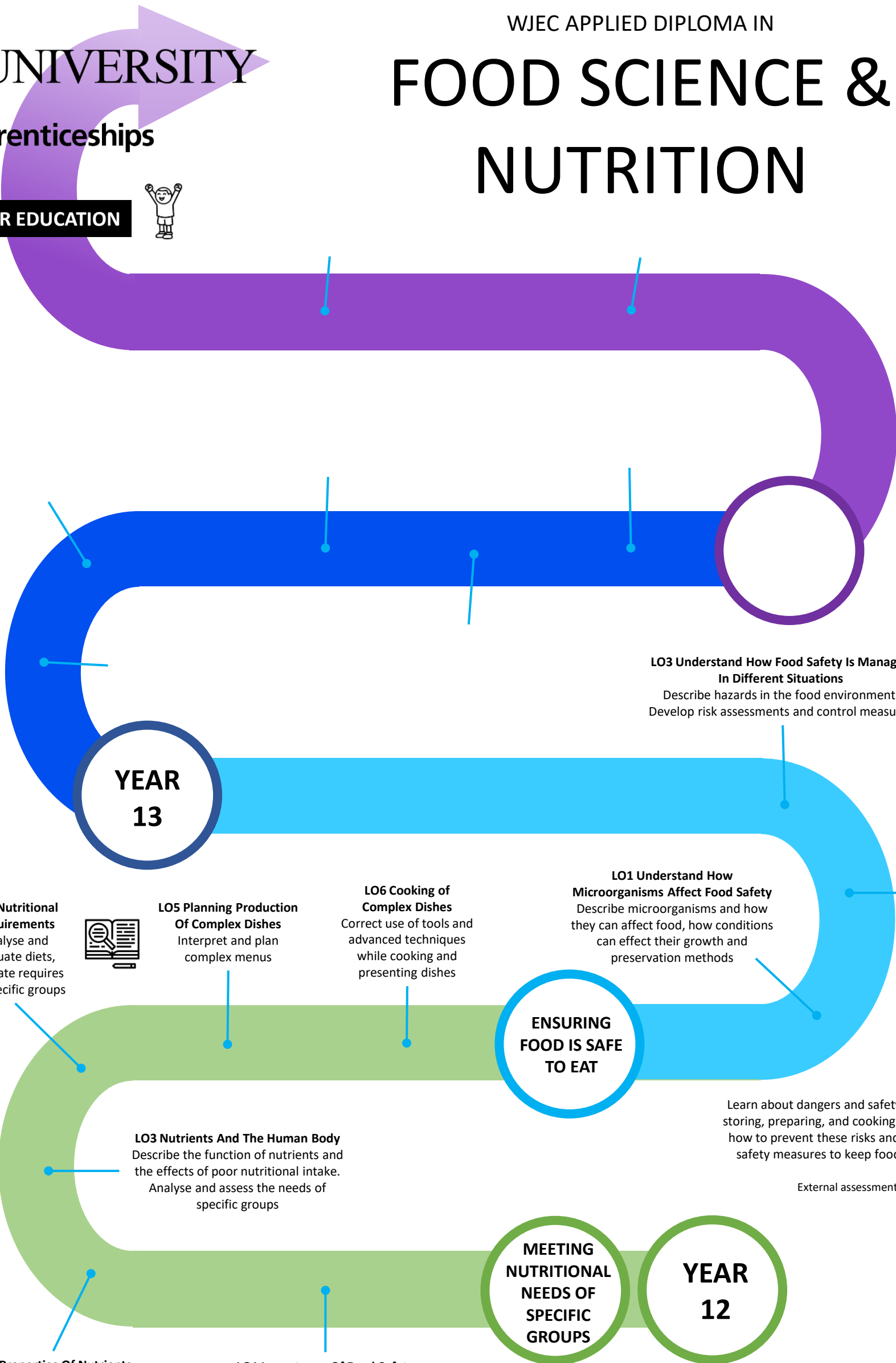


FOOD SCIENCE & NUTRITION

UNIVERSITY

Apprenticeships

HIGHER EDUCATION



YEAR 13

LO3 Understand How Food Safety Is Managed In Different Situations
Describe hazards in the food environment.
Develop risk assessments and control measures

LO2 Understand How Food Can Cause Ill Health
Explain food intolerances / allergies and food poisoning and its symptoms

LO1 Understand How Microorganisms Affect Food Safety
Describe microorganisms and how they can affect food, how conditions can effect their growth and preservation methods

LO6 Cooking of Complex Dishes
Correct use of tools and advanced techniques while cooking and presenting dishes

LO5 Planning Production Of Complex Dishes
Interpret and plan complex menus



LO4 Nutritional Requirements
Analyse and evaluate diets, calculate requires for specific groups

ENSURING FOOD IS SAFE TO EAT

Learn about dangers and safety issues when storing, preparing, and cooking food in. Learn how to prevent these risks and recommend safety measures to keep food safe to eat

External assessment.

LO3 Nutrients And The Human Body
Describe the function of nutrients and the effects of poor nutritional intake.
Analyse and assess the needs of specific groups

MEETING NUTRITIONAL NEEDS OF SPECIFIC GROUPS

YEAR 12

Learners will understand the nutritional requirements of individuals. They should be able to plan and cook elaborate meals that cater to these needs

Internal / External assessment.

LO2 Properties Of Nutrients
Learn the structure and classification of nutrients and how production methods effect nutritional values

LO1 Importance Of Food Safety
Learn how individuals and food handlers are responsible for food safety