KS5 Food Science and Nutrition Curriculum Mapping

Autumn (1)	Autumn (2)	Spring (1)	Spring (2)	Summer (1)	Summer (2)
Needs of Specific Groups Unit 2: Ensuring Food is Safe to Eat related to	Needs of Specific Groups continued. Unit 2 Ensuring Food is Safe	Unit 1 Meeting Nutritional Needs of Specific Groups Nutrition theory Meal planning Recipe research	Feb – April: Begin 9½ chosen brief (option A or B) Planning 3 hours Practical exam 3½ hours • Evaluation 3 hours	Unit 2 Ensuring Food is Safe to Eat related to theory and practical work	Exam written paper released in June
functions of Macro Nutrient Sources of Macro Nutrients, Functions of Macro Nutrients Pastry practical Gnocchi Pavlova Meringue Roulade	Unsatisfactory Nutritional Intake Obesity, CVD, Diabetes, Dental Disease, Cancer, Digestive Disorders Set Cheesecake Fruit Decoration Crème Anglaise Turned vegetables	Unit 2 Ensuring Food is Safe to Eat related to theory and practical work Crème Anglaise Butchery of Chicken Butchery of Fish	Planning 3 hours Practical exam 3½ hours • Evaluation 3 hours Unit 2 Revision for written paper	Revision for written paper	Prepare research for optional brief Unit 3 or 4 Unit 3 Experimenting to Solve Food Production Problems OR Unit 4 Current Issues in Food Science and Nutrition. Practical revision tasks related to food science Pastry Ice-cream Bread
Teacher Assessed Exam Question	Practise theory brief (not the scenario for the real task)	Mock unit 1 Examination	Exam brief practical exam and coursework		
English:	Science:	Science:	Science:	Science:	Science:
Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions/star diagrams	Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:	Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:	Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:	Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:	Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:
	Autumn (1) Unit 1 Meeting Nutritional Needs of Specific Groups Unit 2: Ensuring Food is Safe to Eat related to theory and practical work functions of Macro Nutrient Sources of Macro Nutrients, Functions of Macro Nutrients Pastry practical Gnocchi Pavlova Meringue Roulade Teacher Assessed Exam Question English: Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions/star	Autumn (1) Unit 1 Meeting Nutritional Needs of Specific Groups Unit 2: Ensuring Food is Safe to Eat related to theory and practical work functions of Macro Nutrient Sources of Macro Nutrients, Functions of Macro Nutrients, Functions of Macro Nutrients Pastry practical Gnocchi Pavlova Meringue Roulade Teacher Assessed Exam Question English: Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions/star diagrams Needs of Specific Groups Continued. Unit 2 Ensuring Food is Safe to Eat: related to theory and practical work Unsatisfactory Nutritional Intake Obesity, CVD, Diabetes, Dental Disease, Cancer, Digestive Disorders Set Cheesecake Fruit Decoration Crème Anglaise Turned vegetables Practise theory brief (not the scenario for the real task) Science: Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English:	Autumn (1) Unit 1 Meeting Nutritional Needs of Specific Groups Unit 2: Ensuring Food is Safe to Eat related to theory and practical work functions of Macro Nutrients Pastry practical Gnocchi Pavlova Meringue Roulade Teacher Assessed Exam Question Pavlova Meripgue Roulade Teacher Assessed Exam Question Pavlova Meripgue Roulade Teacher Assessed Exam Question English: Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions/star diagrams Autumn (2) Spring (1) Unit 1 Meeting Nutritional Unit 1 Meeting Nutritional Nutriet In Meeting Nutritional Nutritional Needs of Specific Groups Nutritional Pavet Safe Pattry Pachanical Pachanical Properties Of Cancer Fruit Decoration Crème Anglaise Butchery of Chicken Butchery of Fish Mock unit 1 Examination Science: Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, acids, alkalis, enzymes, heat transfer English:	Autumn (1) Autumn (2) Unit 1 Meeting Nutritional Needs of Specific Groups Unit 2: Ensuring Food is Safe to Eat related to theory and practical work functions of Macro Nutrient Sources of Macro Nutrients, Functions of Macro Nutrients Pastry practical Gnocchi Pavlova Meringue Roulade Teacher Assessed Exam Question Pavlova Meringue Roulade Practise theory brief (not the scenario for the real task) Science: Functional and chemical properties of carbohydrates, alkalis, enzymes, heat transfer English: Buthery of Chicken Butchery of Fish Mock unit 1 Exam brief practical exam 3½ hours Practical ex	Autumn (1) Autumn (2) Unit 1 Meeting Nutritional Needs of Specific Groups Vinit 2: Ensuring Food is Safe to Eat related to theory and practical work theory and practical work functions of Macro Nutrient Sources of Macro Nutrients Pastry practical Grouchi Pavlova Meringue Roulade Teacher Assessed Exam Question Creme Anglaise Turned vegetables Tendional and chemical Examination Creme Anglaise Turned vegetables Tendional and chemical Examination Exam brief practical Exam

	Foods are grown and	descriptive adjectives of	descriptive adjectives	doccriptivo adioctivos	doscriptivo adioctivos	doscriptivo adiostivos of
	=	•		= =	= =	descriptive adjectives of
		•	•	* *		sensory analysis and
	PE:	evaluation	evaluation	evaluation	evaluation	evaluation
	Eatwell Guide and Diets	Maths:	Maths:	Maths:	Maths:	Maths:
	Macronutrients	Measurement	Measurement	Measurement	Measurement	Measurement
	Micronutrients	Ratio/Fractions	Ratio/Fractions	Ratio/Fractions	Ratio/Fractions	Ratio/Fractions
	Art and Design:		Art and Design:	Art and Design:	Art and Design:	Art and Design:
	Presentation and		Presentation and	Presentation and	Presentation and	Presentation and
	decoration		decoration	decoration	decoration	decoration
SMSC,	Students studying KS4		Students studying KS4	As part of the	As part of the	As part of the
British Values,	Food look at recipes and		Food look at recipes	examination board	examination board	examination board
Cultural Capital	ingredients from other		and ingredients from	course content	course content	course content
	cultures and explore		other cultures and	students are to explore	students are to explore	students are to explore
	creating menus and		explore creating menus	the social, moral,	the social, moral,	the social, moral,
	making dishes inspired by		and making dishes	cultural, and	cultural, and	cultural, and
	what they have found out.		inspired by what they	environmental values	environmental values	environmental values
	Students must consider		have found out.	and evaluate	and evaluate	and evaluate
	cultural differences of the		Students must consider	constructively evaluate	constructively evaluate	constructively evaluate
	products.		cultural differences of	their own products	their own products	their own products
	This also covers a lot of		the products.			
	environmental issues.					

CEIAG	Progression from these qualifications: Apprenticeship in the Food industry/ Hospitality industry Degree courses related to Food Science and Nutrition.	 Food technologist. Chef Restaurant Manger Nutritional therapist. Product/process development scientist. Quality manager. Regulatory affairs officer. Scientific laboratory technician. Technical brewer. 				
Learning outside the classroom	Students have several home works based on Food, nutrition, health, and Food choice	Students have several home works based on Food, nutrition, health, and Food choice	Students have several home works based on Time planning and evaluation.	N/A	N/A	N/A
Additional Subject Specific Information					Individual work. This must be pupil led not teacher.	Individual work. This must be pupil led not teacher.

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tatanını (±)	Autumn (2)	Spring (1)	Spring (2)	Summer (1)	Summer (2)
roblems OR Unit 4 Current Issues in Food cience and Nutrition Ilanning	Problems OR Unit 4 Current Issues in Food Science and	Unit 3 Experimenting to Solve Food Production Problems OR Unit 4 Current Issues in Food Science and Nutrition planning Unit 2:	Unit 3 Experimenting to Solve Food Production Problems OR Unit 4 Current Issues in Food Science and Nutrition planning Unit 2 Ensuring Food is	Unit 1 Meeting Nutritional needs of Specific Groups theory and practise papers if retaking exam in June Unit 2 Ensuring Food is	Revision if resitting unit 2 REVISION FOR UNIT
ood production Chemical eactions of fats	Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours Hand in	Practise task as a group 'Easy Eats'	Safe to eat Theory and practical work	1st. MAY BEGIN Unit 2 Ensuring Food is Safe to eat	Meeting Nutritional needs of Specific Groups WRITTEN PAPER: JUNE if retaking exam
eacher questioning	Exam coursework			Pasted papers	Exam paper
0 -					Science questioning
ensory analysis and evaluation Maths: Measurement latio/Fractions/star liagrams Geography: Goods are grown and larvested PE:	properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English: descriptive adjectives of sensory analysis and evaluation Maths: Measurement	•	Descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions/star diagrams Geography: Foods are grown and harvested PE: Eatwell Guide and Diets Macronutrients Micronutrients	chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English: descriptive adjectives	of sensory analysis and evaluation Maths: Exam questions
110011106 _GIO 6 11/2 GIO 6 1	roblems OR Unit 4 urrent Issues in Food cience and Nutrition lanning ICCAP Inderstanding large scale cod production Chemical eactions of fats eacher questioning nglish: rescriptive adjectives of ensory analysis and valuation Maths: Measurement atio/Fractions/star iagrams reography: reods are grown and arvested E: atwell Guide and Diets Macronutrients	roblems OR Unit 4 urrent Issues in Food cience and Nutrition lanning CCAP Inderstanding large scale cod production Chemical eactions of fats Eactions of fats Introduction of exam brief. complete chosen brief for Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours Hand in completed Unit 3 or 4 task. Exam coursework Science: Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer atio/Fractions/star iagrams Iteography: Iteodocomology analysis and valuation Iteoduction of exam brief. Complete chosen brief for Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours Hand in completed Unit 3 or 4 task. Science: Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English: descriptive adjectives of sensory analysis and evaluation Maths: Measurement Atio/Fractions Maths: Measurement Ratio/Fractions	Problems OR Unit 4 urrent Issues in Food cience and Nutrition lanning CCAP Inderstanding large scale actions of fats Eactions of fats Complete chosen brief for Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours Hand in completed Unit 3 or 4 task. Complete Chosen brief for Unit 2: Practise task as a group (Easy Eats' Complete chosen brief. Complete chosen brief. Current Issues in Food Science and Nutrition planning Unit 2: Practise task as a group (Easy Eats' Complete chosen brief. Complete chosen brief. Current Issues in Food Science and Nutrition planning Unit 2: Practise task as a group (Easy Eats' Complete chosen brief. Completed Unit 3 or 4 task. Cesy Easy Eats' Descriptive adjectives of sensory analysis and eva	roblems OR Unit 4 urrent Issues in Food cience and Nutrition lanning ICCAP Introduction of exam brief. Inderstanding large scale actions of fats Complete chosen brief for loud production Chemical actions of fats Science: Bescriptive adjectives of ensory analysis and valuation Alaths: Reasurement atio/Fractions/star diagrams desorparhy: Beography: B	Problems OR Unit 4 Urrent Issues in Food cience and Nutrition planning Introduction of exam brief. Inderestanding large scale complete chosen brief for bod production Chemical completed Unit 3 or 4 Unit 3 = 12 hours eacher questioning Exam coursework eacher questioning allowing valuation properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat tiegrams descriptive adjectives of serography: Descriptive adjectives of each of properties of carbohydrates at alto/Fractions/star diagrams descriptive adjectives of serography: Descriptive adjectives of serography: Descriptive adjectives of serography: Descriptive adjectives of serography: Descriptive adjectives of sensory analysis and arvested attack. Descriptive adjectives of sensory analysis and darvested Descriptive adjectives of sensory analysis and evaluation Descriptive adjectives of sensory analysis and Descriptive adjectives of sensory analysis and Descriptive adjectives of sensory analysis and Descriptive adjectiv

	Presentation and decoration		Presentation and decoration	Presentation and decoration		
British Values, Cultural Capital	Food look at recipes and ingredients from other cultures and explore creating menus and making dishes inspired by what they have found out. Students must consider cultural differences of the products. This also covers a lot of	Science: Functional and chemical properties of carbohydrates, proteins, fats, oils, acids, alkalis, enzymes, heat transfer English: descriptive adjectives of sensory analysis and evaluation Maths: Measurement Ratio/Fractions	Students studying KS4 Food look at recipes and ingredients from other cultures and explore creating menus and making dishes inspired by what they have found out. Students must consider cultural differences of the products. This also covers a lot of environmental issues	examination board course content students are to explore the social, moral, cultural, and environmental values and evaluate constructively evaluate their own products	course content students are to explore the social,	As part of the examination board course content students are to explore the social, moral, cultural, and environmental values and evaluate constructively evaluate their own products
	Progression from these qualifications: Apprenticeship in the Food industry/ Hospitality industry Degree courses related to Food Science and Nutrition.	Product/process development				

	Students have several home works based on Food, nutrition, health, and Food choice	nutrition, health, and	Students have several home works based on Time planning and evaluation.	N/A	N/A	N/A
Additional Subject Specific Information				1 .	must be pupil led not	Individual work. This must be pupil led not teacher.