



## St John's Curriculum Overview – Year 13



<b>Subject title</b>	<b>Level 3 Food Science &amp; Nutrition (WJEC)</b>	<b>Introduction</b> <p>The WJEC Level 3 Diploma in Food Science and Nutrition is assessed through a combination of internal and external assessment.</p> <p>1. Experimenting to Solve Food Production Problems          The aim of this unit is for learners to use their understanding of the properties of food in order to plan and carry out experiments. The results of the experiments would be used to propose options to solve food production problems.</p> <p>2. Ensuring Food is safe to Eat          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. From this understanding, 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.</p>
Setting arrangements	Mixed prior attainment	
Time allowance each fortnight	9 hours	

### Topics, Skills and Assessment covered during the course

	<b>Topics covered</b>	<b>Skills developed</b>	<b>Assessment</b>
<b>Topic 1 Term 1</b>	Unit 3: Food Science	<p>Students will gain an indepth understanding of the scientific principles of the functional and chemical properties of ingredients. Pupils will complete a series of practicals to demonstrate a clear understanding of key concepts covered.</p> <p>Pupils will be able to:</p> <ul style="list-style-type: none"> <li>• Describe a range of scientific terminology</li> <li>• Show a clear understanding of the functional properties of ingredients through practical lessons</li> <li>• Understand how to conduct a scientific investigation gaining valid and reliable results</li> </ul>	Mock Unit 3 assessment in preparation for coursework

<b>Topic 2 Term 2 &amp; 3</b>	Unit 3: Experimenting to Solve Food Production Problems	You will draw on your learning from Unit 1: Meeting Nutritional Needs of Specific Groups and Unit 2: Ensuring Food is Safe to Eat. You will use this learning to plan and carry out experiments with different types of food. By carrying out these experiments, you will be able to propose options to solve food production problems. This coursework unit is completed under controlled conditions with a scientific report produced at the end. Within this coursework students will complete a range of scientific investigations to understand a range of problems within food production.	Coursework worth 25% of final grade
<b>Topic 3 Term 4</b>	Unit 2: Ensuring Food is Safe to Eat	<p>In this unit you will learn about food safety, how micro-organisms can affect food safety, how some foods can cause ill health in people that have intolerances or allergies and what controls need to be in place to minimise the risks of food causing ill health. This understanding will allow you to recommend the safety controls that should be in place in different environments where food is stored, prepared and cooked.</p> <p>Students will complete an internal assessment which is then marked externally. This written document will be completed under controlled conditions</p>	Internal assessment worth 25% of final grade

**Resources Recommended for Revision and where they are available:**

An extensive list of books available and recommended websites can be found below:

<https://www.wjec.co.uk/qualifications/food-science-and-nutrition/WJEC%20Level%203%20Certificate%20in%20Food%20Science%20and%20Nutrition%20spec%2014.08.15.pdf>

**Homework:**

Every student is expected to match the number of hours spent in lessons with work completed in their own time.

**Additional support and help for the course**

After school catch up sessions for coursework and revision available for UNIT 2.

**Extra-Curricular:**

TBA