

Subject - KS5: WJEC LEVEL 3: Food Science and Nutrition

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 12	Unit 1: Meeting Nutritional needs of Specific Groups Nutrition theory and related practical work. Focused complex skills practical work. Unit 2 Ensuring Food is Safe to Eat Relate theory to practical work Practicals: • Cooking methods of egg • Scotch egg • Cooking methods Potatoes • Panna cotta with coulis	Unit 1: Meeting Nutritional needs of Specific Groups Nutrition theory and related practical work. Focused complex skills practical work. Unit 2 Ensuring Food is Safe to Eat Relate theory to practical work Practicals: • Chocolate Fondant, ice cream. Caramel basket • Deboning chicken. Making stock • Chicken Pie /Puff Pasty • Jam Making -	Unit 1: Meeting Nutritional needs of Specific Groups Nutrition theory Meal planning Jan – Feb half term: Practise practical brief (not the scenario for the real task) Unit 2: Ensuring Food is Safe to Eat relate to theory and practical work	Unit 1: Meeting Nutritional needs of Specific Groups Nutrition theory Feb – April: Begin 9½ chosen brief (option A or B) • Planning 3 hours • Practical exam 3½ hours • Evaluation 3 hours Mock unit 1 Examination Unit 2: Ensuring Food is Safe to Eat relate to theory and practical work	Unit 1: Meeting Nutritional needs of Specific Groups Nutrition theory Complete Unit 1 practical brief, complete Mark Record sheet and observation sheet.	Unit 1 : Meeting Nutritional needs of Specific Groups WRITTEN PAPER: JUNE After exams: Prepare research for optional brief Unit 3 or 4

	• Meringues custard • Pasta making with filling	• Mini Victoria Sponge/ Butter making • Naan Bread, Chutney • Focciacia				
Year 13	Unit 3 Experimenting to Solve Food Production Problems OR Unit 4 Current Issues in Food Science and Nutrition planning Possible practise task as a group (not the brief for the real task)	Oct – Dec: complete chosen brief for Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours Hand in completed Unit 3 or 4 task.	Unit 2 Ensuring Food is Safe to eat Theory and practical work Mar – April: Practise task as a group 'Easy Eats'	Unit 1 Meeting Nutritional needs of Specific Groups theory and practise papers if retaking exam in June Unit 2 Ensuring Food is Safe to eat 8 HOUR TASK Complete in 3 weeks	Revision Unit 1 Meeting Nutritional needs of Specific Groups WRITTEN PAPER: JUNE if retaking exam	Official Examinations