

Cycle 2
Unit 2: Ensuring food is safe to eat

Focuses on food safety, hygiene, and food poisoning, linking science to catering practice.

Cycle 3
Complete unit 2 coursework: Ensuring food is safe to eat

Cycle 1
Unit 4: Current Issues in Food Science and Nutrition

Year 13

Courses	Level; 3 Food Science and Nutrition WJEC AQA GCSE Food Preparation and Nutrition
Careers	Armed Forces, Services, Dietetics, Nutritionist, Medicine, Education, Environmental Health, Hospitality and Catering
Skills	Problem Solving, Creativity, Aiming High, Learning from mistakes, Resilience Evaluation, practical skill.
Real World	Understand the food culture of the UK and the world. Aware of all the implications of food choices, environmental, health,. Understand how food is manufactured.

Cycle 3
Complete coursework
Design plan and prepare a menu to meet specific brief

Cycle 2
Nutritional needs of humans
Unsatisfactory nutritional intake
Nutritional needs of specific groups.
Plan nutritional requirements..
Practical skills

Cycle 2
Dovetailed timeplan
Nutritional analysis
Evaluation and assessment
Retrieval and revision of all content
Exam preparation

Revision and GCSE Exams

Cycle 1
Classification and structure of Nutrients
Food Production methods nutrient impact
Food Safety
Practical skills

Year 12

Cycle 1
NEA1 - Food science investigation.
NEA2 - Select brief plan prepare and cook 3 dishes in 3 hours.

Year 11

Cycle 3
Food Choice and provenance
Sustainability of food
Technological development in Food
Food Preparation skills 3

Cycle 2
Food Safety
Micronutrients
Nutritional analysis
Food science experiments
Sensory testing
Food Preparation skills 2

Cycle 2
CAD CAM
Work of others: Design movements and famous Product Designers
Communication of design ideas
Virtual modelling
Material selection
Working within constraints
Working with standard components.

Cycle 3
Responsible design
6 R's and sustainability
Reprocessing materials
Scales of production
Teamwork.

Cycle 1
Macronutrients structure and functions in cooking
Alternative proteins
Food preparation skills 1

Year 10

Cycle 1
Food nutrition and health
Diet and life stages
Functions and sources of protein in the diet
Cooking techniques

Year 9

Cycle 3
Designing, modelling, testing
Materials focus: Paper and board.
Science link: Types of motion and aerodynamics. Health and Safety using scalpels and glue guns. Purpose of modelling design ideas.

Cycle 2
Material focus: timber, stock forms and types.
Use of hand tools and equipment to waste and finish timber.
Maths focus: Measure & mark out.
Health & safety
The purpose of wood joints and joinery.

Cycle 2
Materials focus: polymers, types, stock forms and environmental impact
Health & safety
Product analysis
How paper is made, sources of paper.

Cycle 3
Using a Design Brief and Design Specification
Use of inspiration to create design ideas
Using hand tools and machines to shape, join and finish polymers
Graphic design

Cycle 1
Sauces, food science, Preparation and cooking techniques; Eatwell guide
Functions of fat in the diet, Energy balance.

Year 8

Cycle 1
Knife skills, practical skills and following a recipe
H & S, Eatwell guide, 4Cs
nutrient functions, healthy choices

Year 7

Year 6

- Investigate and analyse a range of existing products
- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work

Key Stage 3	Key Stage 4	Key Stage 5
Develop practical skills, and understand the importance of food knowledge and skills to make good choices throughout life.	Develop a thorough understanding of good nutrition, food provenance and the working characteristics of food.	Understand the dietary requirements for specific conditions and individuals. Investigate the different ways in which food impacts on an individual health and lifestyle.