



What is Parkside aiming to achieve through its Food Science and Nutrition curriculum?

Further study in Food and Nutrition in KS5 enables students to progress further. An understanding of food science and nutrition is relevant to many industries and job roles. Care providers and nutritionists in hospitals use this knowledge, as do sports coaches and fitness instructors. Hotels and restaurants, food manufacturers and government agencies also use this understanding to develop menus, food products and policies that support healthy eating initiatives. Many employment opportunities within the field of food science and nutrition are available to graduates. This is an Applied General qualification. This means it is designed primarily to support learners progressing to university. It has been designed to offer exciting, interesting experiences that focus learning for 16 - 19-year-old learners through applied learning, i.e. through the acquisition of knowledge and understanding in purposeful, work-related contexts, linked to the food production industry.

Parkside School Subject Curriculum Plan

Subject: Food Science and Nutrition KS5



2022/23

| Year | Half Term 1 | Half Term 2 | Half Term 3 | Half Term 4 | Half Term 5 | Half Term 6 |
|--------------|--|--|--|---|--|--|
| 12/13 | Unit 3 Theory – Experimenting to solve food production problems Unit 3 Practical – experimentation | Unit 3 Mock Controlled Assessment – Experimenting to solve food production problems Unit 3 Practical – Mock Controlled Assessment - experimentation | Unit 3 REAL Controlled Assessment – Experimenting to solve food production problems Unit 3 Practical – REAL Controlled Assessment - experimentation | Unit 2 Theory – Ensuring food is safe to eat Unit 2 Mock Controlled Assessment – Ensuring food is safe to eat | Unit 2 Exam – Controlled Assessment (externally marked) Y13 – Preparation for re- sit of Unit 1 Exam | Y13 – Preparation for re-sit of Unit 1 Exam Y12 – Unit 1 theory - Meeting the nutritional needs of specific groups |

2023/24

| Year | Half Term 1 | Half Term 2 | Half Term 3 | Half Term 4 | Half Term 5 | Half Term 6 |
|--------------|--|---|--|---|---|---|
| 12/13 | Unit 1 Theory - Meeting the nutritional needs of specific groups Unit 1 Practical – practical skills development | Unit 1 Theory - Meeting the nutritional needs of specific groups Unit 1 Practice Controlled Assessment – Xmas Party | Unit 1 Theory - Meeting the nutritional needs of specific groups Unit 1 Mock Controlled Assessment | Unit 1 Theory - Meeting the nutritional needs of specific groups Unit 1 completion of actual Controlled Assessment | Unit 1 Theory - Meeting the nutritional needs of specific groups Unit 1 completion of actual Controlled Assessment | Unit 1 – Theory revision & exam preparation using QLA Introduction to Unit 2 |