

## Curriculum Implementation Mapping – Skills and Knowledge

**Subject: Food & Nutrition**

**Year group: 13**

<b>Topic</b>	<b>Unit 4- Current issues in Food Science &amp; Nutrition</b>	<b>Unit 2- Ensuring Food is Safe to Eat</b>
<b>Knowledge</b>	Through this unit, students will develop the skills needed to plan, carry out and present a research project on current issues linked to issues related to food science and nutrition. This could be from the perspective of a consumer, food manufacturer, caterer and/or policy making perspective.	Throughout this unit, students 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.
<b>Skills</b>	Researching a topic of the students choice using a variety of research methods.  - Primary Research - Secondary Research - Analyse and Evaluate research methods. - Extended writing project.	In the 8 hour examination students will demonstrate understanding about food safety, how microorganisms 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.
<b>Assessment Pattern</b>	Coursework Project assessed using the WJEC assessment criteria.	Externally marked 8 hour Examination in May. Examination information released on 1st May each year.