

Curriculum Implementation Mapping – Skills and Knowledge

Subject: Food & Nutrition

Year group: 12

Topic	Unit 1- Meeting nutritional needs of specific groups.	Unit 2- Ensuring Food is Safe to Eat.	Unit 1- Internal Cwk task	Unit 1- Exam Revision
Knowledge	<p>Meeting nutritional needs of specific groups.</p> <p>The purpose of this unit is for learners to develop an understanding of the nutritional needs of specific target groups and plan and cook complex dishes to meet their nutritional needs.</p>	<p>Health & Safety related theory work as needed to complete the Unit 1 coursework task.</p> <p>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.</p>	<p>To develop an understanding of the nutritional needs of specific target groups and plan and cook complex dishes to meet their nutritional needs.</p> <p>To be able to research, plan, prepare and evaluate dishes for a specific target market.</p>	<p>- Revision for Unit 1 external exam in May of year 12.</p>
Skills	<p>Nutrition theory and related practical work.</p> <p>A range of focused complex practical skills.</p>	<p>To be able to link practical safety and hygiene procedures to exam questions in the summer term.</p> <p>To be able to assess the control and safety measures needed in a variety of food environments.</p>	<ul style="list-style-type: none"> - Researching specific nutritional needs. - Meal Planning for a specific need. - 3 hour focussed practical task to demonstrate high level practical skills. - Nutritional Analysis and Evaluation. 	
Assessment Pattern	<p>Test 1- Macro nutrients.</p> <p>Test 2- Micro nutrients.</p>	<p>Abdul Task (project work).</p>	<p>Coursework Project (50% of Unit 1 grade).</p>	<p>Unit 1: External Written Examination (50% of Unit 1 grade).</p>