

KS5

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 12 LO – Learning Objective	LO 1 – Understand the importance of food safety LO 2 – Understand the properties of nutrients LO 6 – Be able to cook complex dishes	LO 3 – Understand the relationship between nutrients and the body LO 6 – Be able to cook complex dishes	LO 4 – Be able to plan nutritional requirements LO 5 -Be able to plan complex dishes LO 6 - Be able to cook complex dishes	PRACTICAL EXAM Completion of content. Revision and preparation for unit 1 internal exam	REVISION AND EXAM PREPARATION UNIT 1 EXTERNAL EXAM	START UNIT 4 – RESEARCH START UNIT 2 - NOTES
Year 13 AC – Assessment Criteria	UNIT 2 – Teaching of units with pupils making notes on learning objectives AC 1.1 - AC 1.4 Describe properties of micro-organisms Assess how changing conditions affect growth of microorganisms in different environments. Explain how microorganisms affect food quality. Assess how preservation methods prevent the growth of microorganisms. UNIT 4 – CONCLUSIONS FROM RESEARCH PLANNING INVESTIGATIONS	UNIT 2 – Teaching of units with pupils making notes on learning objectives AC 2.1 - AC 2.4 Explain the physiology of food intolerances. Explain the physiology of food allergies. Explain the physiological basis of food poisoning. Describe the symptoms of food induced ill health. UNIT 4 – INVESTIGATIONS AND WRITE UP	UNIT 2 – Teaching of units with pupils making notes on learning objectives AC 3.1 - AC 3.4. Describe food safety hazards in different environments. Assess risk to food safety in different environments. Explain control measures used to minimise food safety risks. Justify proposals for control measures in different environments. Trial Unit 2 guided assessment UNIT 4 – RESULTS AND CONCLUSIONS	TRIAL UNIT 2 EXAM independently - FILL IN GAPS IN NOTES UNIT 4 – COMPLETE TO HAND IN	UNIT 2 8 HOUR EXAM Exam brief published 1 st May- to be completed over 8 hours and submitted by the 1st of June. Scenario based application of knowledge.	