Our Values

Meridian Trust

Key Stage 5 Level 3 AAQ in Food Science and Nutrition	**Curriculum aims**	**Curriculum content** **(Each unit = 25% of course)**	**Curriculum Delivery**
Year 12 **Year 13**	The curriculum aims of the Level 3 Alternative Academic Qualification in Food Science and Nutrition (Extended Certificate) with Eduqas are to give learners a strong foundation in the science of food: - Understanding its production, processing, safety and nutritional impact - to develop practical skills in food preparation and analysis. Learners will explore how nutrition and dietary requirements vary across the lifespan, gain an understanding of food safety and hygiene, and engage in practical food-production experiences. The qualification is designed to support progression into higher education or careers in food science, nutrition, public health, food innovation and related fields. This qualification is equivalent to an A level and is assessed on the A*-E grading system.	**Unit 1 – Nutritional needs across the life stages** (Assessed by exam) Learners explore how nutritional requirements vary throughout a person's life. They study nutrients, metabolism, health and disease-prevention, the impact of diet on wellbeing. **Unit 2 – Developing practical food production skills** (NEA – Non-Examined Assessment) Plan, prepare, cook and present food items to meet the needs of a specific target audience. **Unit 3 – Principles of food hygiene and food safety in food production** (Assessed by exam) Develop an understanding of hazards and risks in relation to the storage, preparation, cooking and serving of food items in different environments **Either: Unit 4 – Experimenting to solve food production problems** (NEA – Non-Examined Assessment) Learners undertake experimental work or investigations into food production issues/problem-solving. **Or: Unit 5 – Current issues in food science and nutrition** (NEA – Non-Examined Assessment) Focuses on contemporary topics: e.g. sustainability, functional foods, food security, consumer trends.	Each week will consist of a mixture of theory and practical based lessons. **Theory** based lessons will prepare students for the examined content, including the learning of content and the application of knowledge to complete exam style questions. Independent study will encourage students to develop a good understanding of nutrition, diet and food hygiene. Each week there will be **practical** lessons where students will not only develop general practical skills but also consider food production issues such as dietary restrictions, new technologies and food substitutes. There will also be lessons where the application of **food science** will help students develop a better understanding of how ingredients work and how scientific investigations can be carried out accurately.