

## Applied Food Science & Nutrition at Samuel Whitbread Academy

### Intent

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.

Each unit within the qualification has an applied purpose which acts as a focus for the learning in the unit. The applied purpose demands authentic work-related learning in each of the available units. It also requires learners to consider how the use and application of their learning impacts on themselves, other individuals, employers, society and the environment.

The applied purpose will also enable learners to learn in such a way that they develop:

- skills required for independent learning and development
- skills to ensure their own dietary health and well being
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project-based research, development and presentation
- the ability to apply mathematical and ICT skills
- the fundamental ability to work alongside other professionals, in a professional environment

<b>Implementation</b>	<b>Key Stage 5: Year 12</b>	<p>The Year 12 curriculum works specifically on Unit 1 of the A Level course, which is Meeting Nutritional Needs of Specific Groups. This unit is assessed both internally and externally.</p> <p>The external assessment is a 90-minute examination, plus 15 minutes of reading time given. There are three sections to the paper in total and 90 marks are allocated.</p> <ul style="list-style-type: none"> <li>• Section A is short answer questions</li> <li>• Section B is extended answer questions</li> <li>• Section C relates to a case study</li> <li>• Each paper will be available in June of each year</li> </ul> <p>Students are allowed two resit opportunities. The highest grade will contribute towards the overall grade for the qualification. The paper will be graded Level 3 Pass, Level 3 Merit and Level 3 Distinction.</p>
	<b>Key Stage 5: Year 13</b>	<p>The Year 13 curriculum works specifically on Unit 2 of the A Level course, which is Ensuring Food is Safe to Eat. This unit is both internally and externally assessed as well.</p> <p>The external assessment is an eight-hour times and supervised assessment. An assignment is produced each academic year and cannot be opened before 1<sup>st</sup> May each year. Students need to be independent during this assessment period and cannot collaborate during times they are working on assessment tasks.</p> <ul style="list-style-type: none"> <li>• The externally set assignment will set out the resources that must be provided for all learners</li> <li>• Learners must complete the assessment within three weeks of it being opened by the centre</li> <li>• Centres must ensure that where learners complete the external assessment in more than one session, there are processes in place to ensure that their evidence cannot be accessed between sittings</li> <li>• Each session must be logged. A time sheet will be provided by WJEC for this purpose</li> <li>• Each assessment will cover all learning outcomes for the unit. It will indicate which assessment criteria are targeted for the assessment</li> <li>• Each external assessment will involve the learner in bringing together and making connections between the knowledge, understanding and skills learned throughout the unit and applying these by responding to information provided in a scenario. The scenario will relate to a food safety situation. It will require learners to analyse the information and make judgements regarding the potential food safety risk</li> <li>• The assessment will be graded Level 3 Pass, Level 3 Merit and Level 3 Distinction</li> </ul> <p>There is in addition to the units mentioned above, a Unit 3 or Unit 4 assessment – offered as a choice of one of two. Unit 3 is Experimenting to Solve Food Production Problems and Unit 4 is Current issues in Food Science and Nutrition. For each of these units, the following applies:</p> <ul style="list-style-type: none"> <li>• Controls for assessment of each internally assessed unit are provided in a model assignment</li> <li>• Each internally assessed unit must be assessed independently.</li> <li>• Learners may produce a piece of evidence that contributes to assessment criteria for more than one unit. This is acceptable provided it can be clearly attributed to a specified assessment criterion and has been produced under the appropriate controlled conditions for each unit</li> <li>• Performance bands are provided for Level 3 Pass, Level 3 Merit and Level 3 Distinction.</li> </ul>

Our Intent and Implementation aim to ensure that all Food Science and Nutrition students gain knowledge and understanding of how the catering industry works, as well as developing the ability to evaluate, analyse and research in detail the changes that happen within the food industry

Students are regularly assessed to check their understanding and progress within each of the areas within the units they are taught in Key Stage 5.

Our assessments include:

- Regular Enquiry Question assessments which are teacher marked.
- Peer and self-assessment of lesson tasks.
- Practise assessments are carried out within the units to give the students' knowledge and understanding of the detail of information needed within the units and the importance of detailed research that needs to be carried out.
- IPE exams through Year 12 as the exam is in Year 12.

We consistently and regularly provide feedback to our students, through marked work and practice exam questions and tests that are given. Mini assessment-based questions, and enquiry question assessments, ensuring that all of our learners make progress through their unit-based learning.

One of the key ways we measure our success as a Food Science and Nutrition subject is through the uptake of our subject at GCSE and Diploma, and those progressing to university or into the food industry as career or are going into sport and the course helps with the nutritional aspect. The number of students taking the Diploma course at Samuel Whitbread Academy is growing each year, it will be the third year it has run. The first year was 4 students and currently in the second year we have 12 students. It has been a popular course to take with BTEC sport.

At Samuel Whitbread Academy, our success as a Food department relies on the enthusiasm students have for our subject, our lessons, and their voices are vital in our continuing growth.