Year 13 Yearly Plan

TERM	Content
AUTUMN TERM	**Introduction to the year 13 - units covered/assessments**
	Unit 3 - Theory - Experimenting to Solve Food Production Problems • **Fats** - Recap structure, functions when cooking, origin • **Proteins** - Recap structure, origin, effect of heat • **Carbohydrates** - Recap structure, functions in cooking, origin • **Sensory Testing** • **Emulsions and Stabilisers** • **Colloides** • **Properties of Eggs** • **Sols, Gels, Foams** • **Maillard Reaction** • **Gluten** - What it is (chemical structure), How it is formed, Uses, Problems for some people, Gluten-Free Alternatives - examples, uses and problems • **Gums** • **Starch Gelatinsation** • **Starch Dextrinisation** • **Syneresis** • **Modified Starch** • **Additives** • **Raising Agents** - biological, chemical, physical
	Unit 3 - Practical Tasks • **Shortbread biscuit Experiment** • **Flour Experiment** • **Raising Agents Experiment** • **Egg Custard Experiment** • **Gelatinisation Experiment** • **Cinnamon Rolls** • **Function of Egg Practical** • **Sausage Plait** • **Lemon Meringue Pie**
	Unit 3 - (Mini) Mock Coursework Task - ***Task 1*** - Identify the issues that need to be addressed. - ***Task 2*** - Investigate food production problems associated with the feedback. - ***Task 3*** - Carry out experimental work to investigate the problems. - ***Task 4*** - Process the data from your experiments and justify your findings. - ***Task 5*** - Present practical options to the catering company owners in written format in preparation for them producing the next batch.
	2 x Half Termly Assessments
SPRING TERM	**Unit 3 NEA** - ***Task 1*** - Identify the issues that need to be addressed. - ***Task 2*** - Investigate food production problems associated with the feedback. - ***Task 3*** - Carry out experimental work to investigate the problems. **8 hours** - ***Task 4*** - Process the data from your experiments and justify your findings. - ***Task 5*** - Present practical options to the catering company owners in written format in preparation for them producing the next batch. **4 hours**
	Unit 2 - Theory • **Food Poisoning** - signs, symptoms, causes

	• **Food Allergies** - signs, symptoms, causes • **Food Intolerance** - signs, symptoms, causes • **Microorganisms** - properties, preservation as method to stop growth, how they affect food quality • **Food Risk Assessments** • **Controlling food safety risks** • **Food quality in different environments** • **Food safety in different environments** • **Food hazards in different environments**
SUMMER TERM	**<u>Unit 2 - Mock Controlled Assessment</u>** - ***Task 1*** - The production of a food safety training resource - ***Task 2*** - A food safety risk assessment source **<u>Unit 2 - Controlled Assessment</u>** - ***Task 1*** - The production of a food safety training resource - ***Task 2*** - A food safety risk assessment source **8 hours**