AUTUMN	SPRING	SUMMER
YEAR 12 Unit 1 Meeting Nutritional needs of Specific Groups Nutrition theory and related practical work. Focused complex skills practical work. Unit 2 Ensuring Food is Safe to Eat Relate theory to practical work	Unit 1 Meeting Nutritional needs of Specific Groups Nutrition theory Meal planning Jan – Feb half term: Practise practical brief (not the scenario for the real task) Feb – April: Begin 9½ chosen brief (option A or B) Planning 3 hours Practical exam 3½ hours Evaluation 3 hours Mock unit 1 Examination	Unit 1 Meeting Nutritional needs of Specific Groups Nutrition theory Complete Unit 1 practical brief, complete Mark Record sheet and observation sheet. SEND TO WJEC FOR MODERATION BY 15 MAY REVISION FOR UNIT 1 Meeting Nutritional needs of Specific Groups WRITTEN PAPER: JUNE After exams: Prepare research for optional brief Unit 3 or 4
YEAR 13 Unit 3 Experimenting to Solve Food Production Problems OR Unit 4 Current Issues in Food Science and Nutrition planning Possible practise task as a group (not the brief for the real task) Oct – Dec: complete chosen brief for Unit 3 or 4 Unit 3 = 12 hours Unit 4 = 14 hours	Unit 2 Ensuring Food is Safe to Eat relate to theory and practical work Unit 2 Ensuring Food is Safe to eat Theory and practical work Mar – April: Practise task as a group 'Easy Eats' Unit 1 Meeting Nutritional needs of Specific Groups theory and practise papers if retaking exam in June	Unit 2 Ensuring Food is Safe to eat 1st. MAY BEGIN Unit 2 Ensuring Food is Safe to eat 8 HOUR TASK Complete in 3 weeks UNIT 3 OR UNIT 4 TO WJEC FOR MODERATION BY 15 MAY SEND UNIT 2 FOR MARKING TO WJEC BY 1 JUNE
Hand in completed Unit 3 or 4 task. Complete Mark record sheet and Observation sheet for any practical work SEND TO WJEC FOR MODERATION BY 15 MAY		REVISION FOR UNIT 1 Meeting Nutritional needs of Specific Groups WRITTEN PAPER: JUNE if retaking exam