

**COURSE INFORMATION****Subject: FOOD & NUTRITION****Head of Subject: MRS ANDREA DIDSBURY**

	Year 12	Year 13
<b>Course Content</b>	<ol style="list-style-type: none"><li>1. Food for those with special dietary needs, for example, Athletes.</li><li>2. Sustainable food practices.</li><li>3. Bringing it all together. Applying nutrition and the underlying principles to a range of nutritional contexts of interest to students.</li><li>4. Practical and relevant hospitality skills for employment in the industry</li></ol> <p>All standards contribute towards Level 2 Literacy.</p>	<ol style="list-style-type: none"><li>1. Investigate a nutritional issue facing New Zealand.</li><li>2. Investigate the influence of multi-national food corporations on eating patterns in New Zealand.</li><li>3. Evaluate nutritional information commonly misunderstood or presented in ways that is confusing and misleading.</li><li>4. Practical and relevant hospitality skills for employment in the industry.</li></ol>
<b>Prerequisites</b>	Must have Literacy and Numeracy.	Must have Literacy and Numeracy.
<b>Assessment</b>	<p><b>External Assessment 4 credits:</b></p> <p>91304 Evaluate health-promoting strategies designed to address a nutritional need <b>4 credits</b></p> <p><b>Internal Assessment 10 credits:</b></p> <p>91299 Analyse issues related to the provision of food for people with specific food needs <b>5 credits</b></p> <p>91302 Evaluate sustainable food practices <b>5 credits</b></p> <p>Unit Standards are offered for students seeking a more practical-based curriculum leading to Industry Standards -these will be based on the needs and desires of the students and may include:</p> <p>13281 Prepare, assemble and present basic sandwiches for service</p> <p>13272 Cook food items by baking</p> <p>13280 Prepare fruit and vegetable cuts in a commercial kitchen</p> <p>17280 Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision</p> <p>13334 Prepare and cook jams</p> <p>167 Practice food safety methods in a food business under supervision</p>	<p><b>External Assessment 4 credits:</b></p> <p>91470 Evaluate conflicting nutritional information relevant to well-being in New Zealand society <b>4 credits</b></p> <p><b>Internal Assessment 10 credits:</b></p> <p>91466 Investigate a nutritional issue affecting the well-being of New Zealand society <b>5 credits</b></p> <p>91469 Investigate the influence of multinational food corporations on eating patterns in New Zealand. <b>5 credits</b></p> <p>Unit Standards are offered for students seeking a more practical-based curriculum leading to Industry Standards – these will be based on the needs and desires of the students and may include:</p> <p>13282 Prepare, assemble and present complex sandwiches for service in a commercial kitchen</p> <p>13325 Prepare and bake basic cakes, sponges and scones in a commercial kitchen</p> <p>17288 Prepare and present espresso beverages for service</p> <p>17284 Demonstrate knowledge of coffee origin and production</p> <p>13322 Prepare and present basic hot and cold desserts in a commercial kitchen</p> <p>13343 Demonstrate knowledge of nutrition in commercial catering</p>
<b>Costs</b>	Nil	Nil