Subject :	Year Group:	11
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	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 4	Half Term 5	J2J
Scheme title	r025 LO1	r025 LO2	r025 LO3	r025 LO4	r029 LO1	r029 LO2	r029 LO3
Purpose of	We aim to develop student's	We aim to develop student's	We aim to develop student's	We aim to develop student's	We aim to develop student's	We aim to develop student's employability	We aim to develop student's employability
scheme	employability skills and teach them how	employability skills and teach them how	employability skills and teach them how	employability skills and teach them how	employability skills and teach them how	skills and teach them how they can perform	skills and teach them how they can perform
	they can perform a positive role in the local community as well as learning about	they can perform a positive role in the local community as well as learning about	they can perform a positive role in the local community as well as learning about	they can perform a positive role in the local community as well as learning about	they can perform a positive role in the local community as well as learning about	a positive role in the local community as well as learning about the core concepts of	a positive role in the local community as well as learning about the core concepts of
	the core concepts of health and social	the core concepts of health and social	the core concepts of health and social	the core concepts of health and social	the core concepts of health and social	health and social care.	health and social care.
	care.	care.	care.	care.	care.	ilealth and social care.	ilealth and social care.
Knowledge in	* The student will be able to explain	* Students will describe the aging process,	Students will provide an overview of	* The students will be able to provide a	* Students will demonstrate knowledge of	* Students will understand the factors that	Students will produce a nutritional meal
sequence	physical, intellectual, language, emotional	using examples to illustrate the effects on	birth defects and non-birth medical	support plan for a person with specific	the dietary needs of the different life stages	influence diet	for an individual with specific dietary needs
	and social (P.I.L.E.S) changes associated	development	conditions that affect progress through the	medical requirements, showing	(young people 5-16 years, adults and older	*Students will create a dietary plan that	, , , , , , , , , , , , , , , , , , , ,
	with young people's transition into		life stages	understanding of their life stage and	adults) with reference to the importance of	meets the needs of an individual	* Select ingredients demonstrating
	adulthood, with examples to illustrate key	*Students will explain how a person's role in		addressing the specific medical conditions	nutrients and the nutritional function of	*Students will include information on how	consideration of dietary requirements and
	points	life changes.	*Students will describe the chosen		each nutrient	the plan reflects the needs of the individual	nutritional value
			conditions and discuss the effects of these on the health and social well-being of the	*The students will be able to communicate		and their condition(s), and how food choices	
	*Students will be able to explain the factors that affect key developmental		individual and their family	the plan to the care user, understanding their needs	*Students will provide a description of government guidelines and dietary	can address their condition(s) and symptoms	* Students will carry out an analysis of the meal with reference to government dietary
	changes, with examples to justify their		illulvidual and their family	trieli rieeus	requirements	*Students will understand the sources and	guidelines and assess how well it meets the
	thoughts on the effects of life events			*The students will be able to draw upon		functions of different types of nutrients, and	needs of the individual
				skills/ understanding/ knowledge from		give examples	*Students will follow hygiene and safe food
				other units in the specification.		*Students will provide information on how	preparation procedures
						to achieve a balanced diet	
						*Students will draw on relevant skills/knowledge/understanding from other	
						units in the specification	
Skills	Development skills	Development skills	Development skills:	Development skills:	Development skills:	Development skills:	Development skills:
Skills	*IBCT skills – research skills developed to	*IICT skills – research skills developed to	*IBCT skills – research skills developed to	*IBCT skills – research skills developed to	*ICT skills – research skills on the specific	*ICT skills – research skills developed to	*ICT skills – research skills developed to
	achieve MB3 criteria	achieve MB3 criteria	achieve MB3 criteria	achieve MB3 criteria	nutrients and their functions.	achieve MB3 criteria	achieve MB3 criteria
	Application of knowledge:	Application of knowledge:	Application of knowledge:	Application of knowledge:	*ICT skills – designing a poster full using	*ICT skills – structure and description	Practical skills:
	*Applying their research to real life	*Applying their understanding of the	*Applying their research of medical	*Applying their research to create an	creative styles and designs.	needed to achieve MB3 based on their	*Preparation of 2 menus using cooking
	experiences that occur by all life stages and can affect their development	movie to specific effects of development	conditions to understanding the individual needs of two chosen case studies.	appropriate care plan	Application of knowledge: *Applying their research to a specific	chosen condition. Application of knowledge:	skills, following recipes and meeting hygiene regulations to meet MB3 criteria.
	can affect their development		needs of two chosen case studies.		target group (young people, adulthood and		Application of knowledge:
					older adults)	condition chosen when creating their	*Applying their research to two chosen
						dietary plan	menus
Key Words	Puberty	Neural growth Osteoporosis	Birth defects Genetics	Support plan Makaton	Nutrients	Income Allergies	Ingredients
	Peer group Gross motor skills	Cardiovascular	Snina Rifida	Makaton Braille	Dietary needs Metabolism	Intolerance	Nutritional requirements Portion size
	Fine motor skills	Pneumonia	Chromosomes	Risk assessment	Sedentary	Seasonal	Food labelling
	Abstract thinking	Influenza	DNA		Antioxidants	Food miles	Food contamination
	Cognitive development	Constipation	Syndrome		Homeostasis	Sustainable	
	Cerebral Palsy	Dementia	CHD		DRV	Fair-trade	
	Autism	Glaucoma	Asthma Self-esteem		RNI Micronutrients	Ethical Halal	
	Bereavement		Cerebral Palsy		Macronutrients	Haram	
			,		Calories	Kosher	
					Free sugars	Ovo-lacto vegetarian	
					Eatwell guide	Allergic reaction	
					Excretion Protein	Epipen Anaphylactic shock	
					Carbohydrate	Amino acids	
					Minerals	HBV	
					Anaemia	LBV	
End Point	Completion of all relevant coursework.	Completion of all relevant coursework.	Completion of all relevant coursework.	Completion of all relevant coursework.	Completion of all relevant coursework.		Completion of all relevant coursework.
Assessment method	Progress point – Completion of Life stages. Whole class	Progress point – Lost for words write up	Progress point – Cleft foot medical condition	Progress point Personal details table	Progress point Function of nutrients poster	Progress point – Factors	Progress point – Practical activity
euiou	feedback provided with personal grading	Post video – whole class feedback.	Completion of the first section – whole class	Whole class feedback sheet on completion	Whole class feedback sheet on completion	Whole class feedback sheet with highlighted	Witness Statement completed
	system (mark grid highlighted and grade		feedback	of the table		mark grid on completion of all 6 sections	
	provided)				Progress point		Final assessment
		Progress point –	Progress point –		Completion of 6 posters		Completion of LO3
	Progress point –	Lo2 completion	LO3	Progress point –	Whole class feedback sheet with highlighted	Final assessment	Marked and a second a second and a second an
	Factors that affect development Whole class feedback provided with personal grading	On completion of LO2 – whole class	Completion of LO3 – whole class feedback	LO4 completion	mark grid and personal grade given.	LO2 completion	Whole class feedback sheet with highlighted mark grid and personal grade.
	system (mark grid highlighted and grade	feedback with highlighted mark grid and	sheet with highlighted mark grid and	Completion of LO4 – whole class feedback		Whole class feedback sheet with highlighted	mank and allu personal grade.
	provided)	personal grade provided.	personal grade	sheet with highlighted mark grid and		mark grid and personal grade.	
				personal grade.			