WJEC LEVEL 3 FOOD SCIENCE AND NUTRITION

Reading List for Unit 1 - Meeting Nutritional Needs of Specific Groups (Mandatory – Y12)

Please see the compulsory reading/viewing for Year 12. For each learning objective (LO), please complete a knowledge organiser to summarise the key points (see example attached)

UNIT 1	Sources	Key Points
LO1: Understand the importance of food safety	Food Standards Agency: https://www.food.gov.uk/business-guidance/managing-food-safety The Food Inspectors TV programmes: https://www.youtube.com/watch?v=MbH2fPAH4Vc	Summarise how food businesses are expected to manage food safety including HACCP procedures, food hygiene, labelling laws and allergen/additive obligations
LO2: Understanding properties of nutrients	TED-Ed Videos: How your digestive system works: https://www.youtube.com/watch?v=Og5xAdC8EUI What is a calorie: https://www.youtube.com/watch?v=VEQaH4LruUo&t=57s How to spot a fad diet: https://www.youtube.com/watch?v=8V15Z-yyiVg	Summarise how your body breaks down the food you eat into the nutrients your body needs. Explain the importance of 'energy balance' See sample knowledge
LO3: Understand the relationship between nutrients and the human body	Medical News Today: https://www.medicalnewstoday.com/articles/why-is-nutrition-so-hard-to-study	organiser Why is it so hard to determine whether a food is good or bad for health? Summarise the dilemmas associated with nutritional research
LO4: Be able to plan nutritional requirements	British Nutrition Foundation: https://www.nutrition.org.uk/nutritionscience/life.html	Summarise the science of nutrition through the different life stages and how this affects health
LO5: Be able to plan the production of complex dishes	Great British Menu – TV Series 15, BBC2: https://www.bbc.co.uk/programmes/b0071y6r	Examine how chefs interpret a brief to plan a menu – what factors do they take into consideration?
LO6: Be able to cook complex dishes	Great British Chefs: https://www.greatbritishchefs.com/features	Summarise advanced preparation, cooking and presentation skills

Other recommended Television shows/videos to watch:

Great British Bake off – Channel 4 https://thegreatbritishbakeoff.co.uk/
Bake Off the Professionals – Channel 4 https://www.channel4.com/programmes/bake-off-the-professionals

Masterchef - BBC1 https://www.bbc.co.uk/programmes/b006t1k5
Masterchef the Professionals - BBC1 https://www.bbc.co.uk/programmes/b00mx9xb/clips
Jimmy's Food Factory - BBC1 https://www.youtube.com/watch?v=FozOc78roUs

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Other useful websites

BBC News/nutrition: https://www.bbc.co.uk/news/topics/ce1qrvlegnxt/diet-nutrition

British Nutrition Foundation: www.nutrition.org.uk

Department for Health: https://www.gov.uk/government/publications/the-eatwell-guide

Food and Drink Federation: https://www.fdf.org.uk/

NHS: https://www.nhs.uk/live-well/eat-well/ Vegetarian Society: https://www.vegsoc.org/

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Knowledge Organiser: How to spot a fad diet

Fad diets can be medically unsuitable to the individual, unsustainable, or even dangerous. Long term, fad diets can cause serious health problems if followed for more than a few days or can result in a regain of weight.

Definition

A fad diet is a diet that is popular for a time, similar to fads in fashion, without being a standard dietary recommendation, and often promising unreasonably fast weight loss or nonsensical health improvements

STAY AWAY FROM F the end result

Longterm impact



term

History

Short-**Examples** impact



Fad diets encourage the notion of a diet as a short-term behaviour, instead of a sustainable lifelong change. They fail to re-educate dieters about healthy nutrition, portion control or physical activity. Short-term, a diuretic affect may lead to fluid weight loss and/or a lower calorie intake may result in an initial loss of fat before the body lowers the BMR

LOW CARB DIET LIQUID JUICE DIET CABBAGE SOUP MACROBIOTIC DIET

Promising rapid weight loss that is "too good to be true". Being nutritionally imbalanced, or highly restrictive, forbidding entire food groups or even only allowing one food type or only liquids. Recommending eating food in a specific order or combination.

Recommending specific foods for detoxing or to 'burn' fat.

The word "diet" comes from the Greek diaita, which described a whole lifestyle, including mental and physical, rather than a narrow weight-loss regimen. Western medical science was founded on diatetica, the "fundamental healing therapy of a regimen of certain foods". Overweight or being too slim were seen as signs of an unhealthy body, with an imbalance of its four essential "humours" (black bile, yellow bile, blood and phlegm).

Key Terms Restrictive Diets / Nutritionally Imbalanced / Detoxing / Basal Metabolic Rate / Weight Loss