



## GCSE

### Food Preparation and Nutrition

#### The Brunts Academy

##### **Key Features of the Course:**

This qualification is a single award GCSE which allows students to reach possible GCSE grades from 1-9. It is a 2-year course but an accumulation of 5 years of learning building on skills developed throughout KS3. The course is designed to equip learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life. The 5 areas of study content are:

- 1: Food, Nutrition and Health
- 2: Food Science
- 3: Food Safety
- 4: Food Choice
- 5: Food Provenance

##### **What type of student is this suitable for?**

GCSE food preparation & nutrition is suitable for anyone who enjoyed and achieved well in food lessons across KS3, is able to work independently, manage their time and most importantly is interested in improving their culinary skills and knowledge of nutrition and food science. Students will also need to demonstrate the following skills to be successful:

- Basic proficiency in literacy
- Basic proficiency in numeracy
- An aptitude for working with ICT
- Motivation to work independently

##### **What could this course lead on to?**

The qualification will give students a broad background in food and nutrition with an emphasis on practical skills, nutritional knowledge and the science behind food. It is suitable both for students who wish to progress to further education or for students who wish to enter into various sectors of the food industry. It is also suitable for students who want to understand how nutrition is linked to good health.

	Title	Unit Content	Assessment
<b>Paper 1</b>	Food Preparation and Nutrition	<p><b>1½ Hour Written Exam Paper</b></p> <p>This exam assesses theoretical knowledge of food preparation and nutrition from the 5 areas of study outlined above.</p> <p>Section A: multiple choice questions (20 marks).</p> <p>Section B: 5 questions each with a number of sub questions (80 marks)</p>	Externally set and marked. Externally moderated. 50% of GCSE grade
<b>Component 2</b>	Non-exam assessment (NEA)	<p><b>Task 1 – Food Investigation – 10hrs during lesson time, including a 3-hour practical exam (30 marks)</b></p> <p>A scientific food investigation which will assess the students' understanding of the working characteristics, functional and chemical properties of ingredients.</p> <p>Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation.</p> <p><b>Task 2 – The Food Preparation Assessment – 20hrs during lesson time, including a 3-hour practical exam (70 marks)</b></p> <p>Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.</p> <p>Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.</p>	<p>Externally set. These assessments will be based on a choice of tasks released by the exam board annually.</p> <p>Internally marked.</p> <p>Externally moderated.</p> <p>50% of GCSE grade</p>

**Course Details:** AQA GCSE Food Preparation and Nutrition (8585)

**Website:** <http://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>

**Course Contact:** Mrs A Emery / Mr A Lindsay / Mr L Charity