

Subject: Food Preparation and Nutrition		
Head of Department Nuala Mote	Qualification GCSE	Exam Board AQA (8585)

GCSE Food Preparation and Nutrition is a new exciting and creative course which focuses on practical cooking skills. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. We will cook most weeks in Year 10 and students are expected to provide their own ingredients. There will be a focus on British foods and two international cuisines.

Subject Content – What is covered?

Food preparation skills will be taught through five core topics:

- 1. Food, nutrition and health**
- 2. Food science**
- 3. Food safety**
- 4. Food choice**
- 5. Food provenance**

Assessments:

EXAM: Paper 1: Food preparation and nutrition (50%) Written exam: 1 hour 45 minutes

The paper will be made up of 20 multiple choice questions worth 20 marks and 5 questions, each with a number of sub questions, worth 80 marks.

NON- EXAM ASSESSMENT (NEA): Task 1: Food investigation (15%) written report

Students submit a written report (1,500–2,000 words) including photographic evidence of a practical investigation.

NON- EXAM ASSESSMENT (NEA): Task 2: Food preparation assessment (35%) written portfolio

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.

Students submit a written portfolio (15 A4 pages) including photographic evidence.

Both tasks will be set by the Exam Board and carried out in Year 11.

Which careers can this course lead to?

Studying Food Preparation and Nutrition can lead to exciting and well paid career options. Consumers are becoming increasingly reliant on the food industry to develop solutions for their nutritional needs. This course could lead you into roles such as a chef, food product developer, buyer (who travels the world sourcing new food products for manufacturers), food safety inspectors, nutritionists, dieticians, quality managers, teacher, food engineer, food scientist, food technologist, food photographer, food stylist, home economist, hotel and restaurant manager, microbiologist or working in food magazines, radio and television – for more information on food careers please visit [www.http://tastycareers.org.uk/](http://tastycareers.org.uk/)

