

KS4 DT Food - GCSE course

Course Specifications

Exam board: WJEC EDUQAS

Course type: GCSE

Course Description

This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food Provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance

Skills & Abilities

Students are encouraged to use an array of specialised equipment to accurately prepare, cook and present dishes from different cultures. Students are also introduced to the chemical properties and reactions of various functional foods used within food development.

Food hygiene and safety is paramount to prevent food poisoning and spoilage, with this in mind pupils are expected to adhere to strict H&S /hygiene rules to ensure all food is prepared to the highest of standards throughout.

The understanding and appreciation of individual food choices are developed and linked to health implications of various diets alongside making informed choices with regards to nutrition and health.

Assessment

This qualification is assessed by a combination of 2 portfolio-based assignments 50% and an external exam (50%).

Careers & Progression

Upon completion of this course, students will be qualified to go on to further study or embark on an apprenticeship or full time career in the catering or food industries.

Guidance & Advice

You can find out about all our Food Preparation and Nutrition qualifications at:

<https://www.educas.co.uk/qualifications/food-preparation-and-nutrition/>

<https://www.educas.co.uk/qualifications/qualification-resources.html?subject=foodPreparationAndNutrition&level=GCSE>
