

PCHS Curriculum Information

Course Title: GCSE Food Preparation and Nutrition	Exam Board: AQA	Specification Code:8585
How will students be assessed? Non-Exam Assessment (NEA) = 50% of total GCSE qualification Examination = 50% of total GCSE qualification NEA consists of Task 1: Food Investigation and Task 2: Food Preparation assessment. Students will sit a formal 1 hour 45 minute examination at the end of the course in Year 11.		

KEY CONTENT
Half Term 1 Food Safety & Hygiene - including all elements of a Basic Food Hygiene course. Food, Nutrition & Health. Practical work every week
Half Term 2 Food, Nutrition & Health. Food Science - Functional & Chemical Properties of foods Practical work every week
Half Term 3 Food Science - Functional & Chemical Properties of foods with a mini Food Investigation Project for practical work.
Half Term 4 Food Choice - factors affecting food choice. Practical work every week
Half Term 5 Food Provenance: <ul style="list-style-type: none">- Environmental Impact and Sustainability- Processing and Production Sensory Analysis.
Half Term 6 Food Preparation Assessment (Mock NEA) Year 10 Assessment test Practical work every week

