

## PCHS Curriculum Information

<b>Course Title: GCSE Food Preparation &amp; Nutrition</b>	<b>Exam Board: AQA</b>	<b>Specification Code:8585</b>
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### How will students be assessed?

**Non-Exam Assessment (NEA) = 50% of total GCSE qualification**

**Examination = 50% of total GCSE qualification**

NEA1 Task 1: Food Investigation task

NEA Task 2: Food Preparation assessment task

Students will sit a formal 1 hour 45 minute examination at the end of the course in Year 11.

## KEY CONTENT

### Half Term 1

#### NEA Task: Food Investigation

AQA issue task titles on 1.9.23

Students produce a report of 1,500-2,000 words. The report will include research into 'how ingredients work and why', document their practical investigation and draw conclusions. The report could include a variety of communication methods including charts, graphs and diagrams etc. The report must include photographic evidence which supports the investigation.

### Half Term 2

#### NEA Task: Food Preparation

AQA issue task titles on 1.11.23

Students will produce a concise portfolio including:

Evidence of research and analysis of task.

Evidence of making 3-4 dishes to demonstrate technical skills

Evidence of planning, preparing, cooking, presenting a menu of three dishes within a single period of 3 hours.

Analysis and evaluation of nutritional, cost and sensory properties of the three dishes.

### Half Term 3

Students will produce a concise portfolio including:

Evidence of research and analysis of task.

Evidence of making 3-4 dishes to demonstrate technical skills

Evidence of planning, preparing, cooking, presenting a menu of three dishes within a single period of 3 hours.

Analysis and evaluation of nutritional, cost and sensory properties of the three dishes.

**Students complete a 3 hour final practical.**

### Half Term 4

**Exam preparation**

### Half Term 5

**Exam preparation**

### Half Term 6

