

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 NEA Task 1: Food Investigation task NEA Task 2: Food Preparation task Examination = 50% of total GCSE qualification Students will sit a formal 1 hour 45 minute examination at the end of the course in Year 11. All content is taught in year 10 with year 11 focusing on completing coursework and exam prep.		

KEY CONTENT Practicals will usually be in our double lesson in week 2, we will sometimes have practicals at other times in single lessons.
Half Term 1 Protein Nutrient Protein Science Diet, Nutrition & Health Food Safety
Half Term 2 Fat Nutrient Fats & Oils Science Spoilage & Contamination Cuisines
Half Term 3 Carbohydrates Nutrient Carbohydrate Science Energy Needs Food Choice Food Labelling
Half Term 4 Vitamins & Minerals Water Raising Agents Food provenance

Half Term 5

Informed Choices

Cooking Food

Cooking Methods

Heat Transfer

Food Processing & Production

Half Term 6

Nutritional Analysis

Sensory Analysis

Mock NEA 1

Mock NEA 2

Year 10 Assessment test