

PCHS Curriculum Information

Course Title: GCSE Food Preparation & 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.		

KEY CONTENT
Half Term 1 NEA Task 1: Food Investigation AQA issue task titles on 1.9.25 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 Mock Exam in December NEA Task 2: Food Preparation AQA issue task titles on 1.11.25 Students will produce a concise portfolio including: Evidence of research and analysis of the 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, this is known as the practical exam. Analysis and evaluation of nutritional, cost and sensory properties of the three dishes.
Half Term 3 NEA 2 continues Students complete a 3 hour final practical.
Half Term 4 Exam preparation
Half Term 5 Exam preparation
Half Term 6 Exam preparation / Exam 11th June