

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 the total GCSE qualification NEA Task 1: Food Investigation task NEA Task 2: Food Preparation task Examination = 50% of the total GCSE qualification Students will sit a formal 1 hour and 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 Macronutrients - protein, fat, carbohydrates (nutritional)
Half Term 2 Micronutrients - vitamins, minerals & water (nutritional) Nutrition for different groups, diets & medical conditions
Half Term 3 Diet related health risks/diseases How/why food is cooked, cooking methods Science - proteins,
Half Term 4 Science - carbohydrates, fats & raising agents Food safety & spoilage
Half Term 5 Food safety - buying, storing, preparation & cooking Food Choice Religion & culture Mock NEA 2 (practical)
Half Term 6 Mock NEA 1 Cuisines Farming/environment Processing and production Sensory Analysis Mock NEA 1 Year 10 Mock

