

## Internal Assessments 2021 GCSE Food Preparation and Nutrition.

Assessment papers	Assessment style	Assessment Criteria
Paper 1: Food Preparation and Nutrition.  90 minute paper  75 marks.  50% of final grade.	A combination of multiple choice, short length and extended questions all in line with past internal assessments.	This will include sections 1-3 delivered across years 10-11.
<p>The Internal Assessment Papers will only cover aspects of the course that have been studied up to 1st April 2021.</p> <p>The breadth of the paper generally reflects the weighting of the Units in the official AQA specification and the proportion of marks awarded to different Assessment Objectives (AO) across the GCSE.</p> <p>The final grade for GCSE Food Preparation and Nutrition will be derived from the results of:</p> <ol style="list-style-type: none"><li>1) Non-Examined Assessment 2: Food Preparation task</li><li>2) Internal Assessments</li><li>3) Classroom based assessments from across Year 11.</li></ol> <p>What can students do next?</p> <p>The non examined assessment 2 is already completed, as are the classroom based assessments that were set across Year 11. Students must now focus their revision on the material for the Internal Assessments under the sections below.</p> <ol style="list-style-type: none"><li>1. Nutrients.</li><li>2. Diet and Health.</li><li>3. Functional and Chemical Properties of food.</li></ol>		