

GCSE FOOD PREPARATION & NUTRITION



Examination Board: AQA
Subject Leader(s): Ms D Davis



Course Structure

Unit	Topics/Unit Title	Assessment	Weighting(%)
1	Knowledge of food preparation and nutrition	Written exam paper lasting 1 hour 45 minutes (100 marks)	50%
2	Non exam assessment: Task 1: Food investigation Task 2: Food preparation assessment Both of these include a practical task	Task 1: Written or electronic report including photographs Task 2: Written report including photographs of all 3 final dishes should be included	50%

What does the course involve?

This course gives students the opportunity to develop their knowledge of nutrition, Food provenance and how ingredients work in cookery. The course involves equal amounts of practical and theoretical work.

This course is divided into 5 core topics:

- Food nutrition, diet and health
- Food science
- Food safety
- Food choice
- Food provenance

Skills you will develop

The GCSE in Food Preparation and Nutrition gives students the opportunity to develop a wide range of subject specific knowledge and skills as well as knowledge and skills that are vital for life. These include:

- Practical cookery skills.
- Understanding of ingredients and how they work to create dishes.
- Time management, organisation and planning skills.
- Knowledge of the science behind cooking.
- Knowledge of where food comes from and how it is processed.
- Skills to enable students to be more informed consumers.

Further Study/Employment Prospects

There are a wide variety of courses in further education that students can choose to progress onto including:

- Level 3 Food Science and Nutrition.
- Food industry apprenticeships.
- Advanced diploma in manufacturing and food product design.
- Diploma in professional cookery.

Food careers as well as other related careers are listed below:

Public health Pharmaceuticals Medical diagnostics The catering industry Sports nutrition Sports science Social health	Pathology Healthcare Food production Teaching Quality assurance Dietician	Environmental issues Public health nutrition Health promotion and health education Product development Hospitality Industry Nursing
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