

Food Preparation & Nutrition

GCSE – Code: 8585 – Exam Board: AQA



Saint Joseph's
CATHOLIC SCHOOL

Assessment:

Examination:

1hr 45 min paper to test theoretical knowledge and understanding. **50% of final grade.**

Non-Exam Assessment (NEA):

NEA1: 15% of final grade

A food science investigation looking at the physical and chemical properties of ingredients in cooking. The theme and topics are chosen and released by the exam board in the September of year 11. Delivered over 10 hours, including a series of scientific food experiments, students are required to complete a 2000-word scientific report.

NEA2: 35% of final grade.

Food preparation assignment looking at planning and cooking food from either a specific culture, dietary requirement or target market. The theme and topics are chosen and released by the exam board in the November of year 11. The task will assess the students on the following skills: Researching, analysis, selecting and justifying choices, demonstrating practical skills, menu planning as well as the evaluation of nutritional information, costs and sensory properties of the 6 dishes they are assessed against in this NEA. The culmination of this is cooking 3 dishes in a 3-hour window. Students are required to produce a portfolio of evidence of approx. 20 pages. **35% of the final grade.**

Who is this course for?

The GCSE in food preparation and nutrition is an exciting, creative and hands on course designed for pupils who wish to nurture their understanding of food, and food science through cooking tasks.

The course focused on developing the student's practical cookery skills to gain an understanding of the associated theory. It will prepare students to have the knowledge, skills and understanding to open further opportunities in food, as well as health, food science and nutrition pathways. The course delivers its content through the understanding of the main pillars of the subject, food science, food provenance, food safety, nutrition and cooking skills.

Skills Gained:

- Develop safe cooking skills.
- Develop and understanding of the functional and chemical properties of food in the main food groups.
- Understand the relationship between food and health.
- Develop an understanding of food nutrition.
- Understand the economic, environmental, ethical and socio-cultural influences of food availability and provenance.
- Explore a range of ingredients and processes to further develop cooking skills form their KS3 skillset.

Linked Careers:

- Food technologist
- Food teacher
- Nutritionist
- Sports nutrition
- Chef
- Food marketing
- Hospitality
- Dietician
- Food retail
- Food journalism

For more information, see the full course specification:

aqa.org.uk/subjects/food-preparation-and-nutrition/gcse/food-preparation-and-nutrition-8585/specification

Or scan here:

