



AQA GCSE Food Preparation and Nutrition

COURSE OUTLINE:

This GCSE qualification has been designed for students who have an interest in food, where our foods come from and the nutrients they contain. It is a qualification which would combine well with Sport and the Sciences especially chemistry.

Why study this course?

This course would be of interest to students who wish to work in hospitality as they will learn a wealth of practical skills and will have to produce dishes within a certain time frame. It will also be of interest for anyone wanting to work within the field of nutrition which is a very important topic today in terms of health, fitness and wellbeing such as personal training and dieticians.

COURSE ASSESSMENT:

This course is linear and made up of three components;

Paper 1

Examination -50% of final grade (100 Marks)

1 3/4 hours covering the areas outlined below

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

Non-Examined Assessments (NEA)

Task 1: Food investigation (30 marks)

Assesses students' understanding of the working characteristics, functional and chemical properties of ingredients. Practical investigations are compulsory element of this NEA task.

Task 2: Food preparation assessment (70 marks)

Assesses students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation and application of nutrition to the chosen task. Students will prepare cook and present a final menu of three dishes with a single period of no more than three hours, planning in advance how this will be achieved.

COURSE QUALIFICATION:

AQ A Food Preparation and Nutrition Grades 9 - 1

TEACHER TO SEE FOR GUIDANCE:

MRS K. TAYLOR Classroom D17

Group

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