

Design and Technology GCSE Subjects

AQA Food Preparation and Nutrition

Course Examination Yr 11:

50% 90min Exam

50% 2 NEA Projects

Why choose..... GCSE Food Preparation and Nutrition?



You enjoy
cooking

You're good at it



You enjoy the
scientific part

good cookTM
everyday cooking

It should
make you
healthier...
and happier



Transferrable personal, learning and thinking skills are really important

Food Preparation and Nutrition can make you better at.....



Organising tasks and yourself



Manual dexterity
/Co-ordination

Needed in medicine, dentistry and more ...



Teamwork



Problem solving

Food and Nutrition





Ideas for Jobs



Waitrose

M&S
SIMPLY
FOOD

Hospitality

- Hospitality
- Hospitality
- Hospitality
- Hospitality



Sainsbury's



AQA Food and Nutrition - Careers

- Healthy Lifestyles Community Dietitian – Jersey! £46,000
- Quality Assurance Manager £35,000
- Nutrition Leader £40,000
- Research Associate - Health and Mechanisms of Disease £50,000
- Research Scientist £38,000
- Global Senior Marketing Manager – Health & Wellbeing £50,000
- Head Chef £35,000
- Assistant head chef £30,000
- Nutrition and Scientific Affairs Manager £40,000



GCSE: FOOD PREPARATION AND NUTRITION

Subject content – what's covered

- Food preparation skills – these are intended to be integrated into the five key sections:
- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance



ASSESSMENTS

EXAM: Paper 1: Food preparation and nutrition (50%)

What's assessed

Factual knowledge of food preparation and nutrition from subject content

How it's assessed

- Written exam: 1 hour 45 minutes
- 100 marks

Questions

- Multiple choice questions (20 marks)
- Five questions each with a number of sub questions (80 marks)



NON EXAM ASSESSMENT: (NEA)



What's assessed

NEA 1: Food investigation (15%)

Students' understanding of the working characteristics, functional and chemical properties of ingredients i.e. the science

Practical scientific investigations are a compulsory element of this NEA task.

NEA 2: Food preparation assessment (35%)

Research of a life-stage, culture or special diet.

Demonstration of a range of technical skills in producing suitable dishes
Students will prepare, cook and present a final menu of three dishes within three hours, planning in advance how this will be achieved.

How it's assessed

- NEA 1: Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation (15% of GCSE)
- NEA 2: Written or electronic portfolio (max 20 pages) including photographic evidence. Photographic evidence of the three final dishes must be included. (35% of GCSE)

