

Design & Technology Food Department

GCSE Food Preparation and Nutrition



Examination board
AQA

Course code
8585

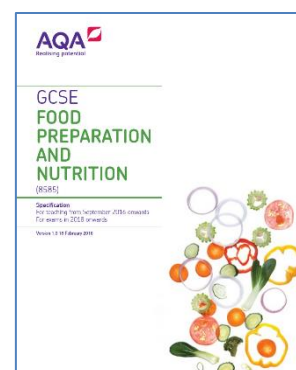
<http://www.aqa.org.uk/subjects/food/gcse/foodpreparationandnutrition8585>

Synopsis

This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on theoretical and practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. Food, nutrition and health. Five main topics are covered.

Year 10:

Students are encouraged to focus on food commodities in their developing understanding of Food Science, Food Choice and Food Provenance. In addition, food commodities are investigated in each of the six terms across the first year to provide a rounded understanding of the exam syllabus. Knowledge and skills learnt in the first year of the course are then applied across the second year of the course in two pieces of assessed coursework starting in September and November of year two and continuing through to the final end of year written exam at the end of year 11.



Year 11:

Year 11 is continual assessment. NEA 1 controlled food science coursework and practical 1st September (10 hours). NEA 2 controlled food preparation coursework and practical 1st November (20 hours). Revision for the final exam. Final exam June.

(Please note that this is a summary of what will be studied)

Practical Skills		Nutrition	
<ul style="list-style-type: none"> General practical skills Knife skills Preparing fruit and vegetables Use of the three parts of the cooker. Use of equipment 	<ul style="list-style-type: none"> Cooking methods Prepare combine and shape Sauce making Tenderise and marinate Dough Raising Agents Setting Mixtures 	<ul style="list-style-type: none"> Macronutrients Micronutrients Nutritional needs and health. Energy needs Nutritional analysis Diet nutrition and health 	
Food Science	Food Safety	Food Choice	Food Provenance
<ul style="list-style-type: none"> Cooking food and heat transfer Selecting appropriate cooking methods Functional and chemical properties of food 	<ul style="list-style-type: none"> Food spoilage and Contamination. Microorganisms in food production. Bacterial contamination. Buying and storing food. 	<ul style="list-style-type: none"> Factors affecting food choice British and International cuisine Sensory evaluation 	<ul style="list-style-type: none"> Sustainability of food Food processing and production. Technological developments

Structure of the course

NEA Task 1 September 1st this is a food investigation of students understanding of the working characteristics, functional and chemical properties of ingredients. Students will produce a 2,000 word electronic research and planning report for three food science experiments (10 hours work worth 30 marks).

NEA Task 2 November 1st this involves student's knowledge, skills and understanding in relation to the planning, preparing, cooking, presentation of food and application of nutrition related to the chosen task. Students will produce a 2,000 word electronic report and cook three dishes in a single three hour period. (20 hours work worth 70 marks).

An externally assessed **written exam** at the end of year 11 worth 50 % of the overall marks consisting of multiple choice and five essay style questions. (1hour 45 minutes)

NEA 1 Food investigation 15%

NEA 2 Food preparation 35%

Written Exam 50%

Prospective timeline

Learning of new skills and processes	(September – June Year 10)
NEA1 Food Science controlled assessment	(September – December Year 11)
NEA2 Food preparation controlled assessment	(November -March Year 11)
Revision for the exam	(March – June Year 11)

Textbook and revision guide

Book title	ISBN
AQA GCSE Food Preparation and Nutrition by Anita Tull (2016-04-29)	ISBN9781908682789
AQA GCSE Food Preparation and Nutrition (Aqa for Gcse)	ISBN 978-1-4718-8364-6

Further study opportunities

College	
BTEC L3 Catering BTEC L3 Hospitality BTEC Higher Nationals Hospitality BTEC Higher Nationals Catering BTEC Professional hospitality and catering (beverage services) BTEC Professional hospitality and catering principles (cookery)	
University	Apprenticeships
BSc (Hons) Food Science and Technology MA Food and Nutritional Sciences Clinical Dietitians Sports Nutrition	Upon completion of this course students will be qualified to go on to further study on an apprenticeship or full time career in catering or food industries.

For further information regarding apprenticeships visit:

<http://www.apprenticeships.org.uk>

Further information

If you have any queries regarding the study of <subject> please do not hesitate to contact the Head of Subject, J. Underhill at;

j.underhill@cardinalgriffin.staffs.sch.uk