

# Food Preparation and Nutrition

This AQA GCSE course requires students to understand 5 elements of Food, Preparation and Nutrition -

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

Students will have a mix of theory and practical lessons.

Theory knowledge will be tested with a written exam lasting 1 hours 45mins. Out of 100 and makes up 50% of the overall GCSE grade. The exam will take place in the summer of year 11.

Students will also need to undertake coursework (Non Examined Assessments), (50% of final grade) across 2 units;

NEA 1 Food investigation (30 marks)

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

Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation.

Practical investigations are a compulsory element of this NEA task.

## 4.3.5 Marking criteria: Task 1 Food investigation

The food investigation is assessed in three sections as shown below:

Section	Criteria	Maximum marks
A	Research	6
B	Investigation	15
C	Analysis and evaluation	9
Total		30

NEA 2: Food preparation assessment (70 marks) : Design, Preparation and Evaluation of a three course meal – practice done through the year with main completion by March 2024 (Year 11)

Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.

Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.

Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.