

Subject: Food Preparation & Nutrition

Qualification: GCSE

Exam Board: AQA

Specification Code: 8585



Who is the course for?



This exciting GCSE course gives students the opportunity to gain experience by focusing on practical cooking skills and gaining a strong understanding of nutrition. It is more important for pupils choosing the course to enjoy a large variety of foods than to have a natural flair for cooking; we will teach you how to cook!

What will I learn?

Food Preparation Skills, Food Nutrition and Health, Food Safety, Food Science, Food Provenance and Food Choice. During the course you will be given the opportunity to practice a wide range of skills along with having a greater understanding of nutrition, the science behind food as a material and wider environmental aspects associated with food.

In Year 10 pupils will cook approximately 20 times along with completing a series of modules involving written work and food experiments. In Year 11 pupils will concentrate on completing two Non Examination Assessments (NEA) using a variety of research and investigation methods. Pupils will respond to one of three specified tasks set by the exam board. Pupils will cook less in Year 11 as more time will be dedicated to the NEAs and preparation for the summer examination. Pupils will enjoy Food Preparation and Nutrition if they are organised and enjoy experimenting with food. The course is taught in a “hands on” practical way; consequently the weekly purchase of ingredients is essential - therefore time will need to be allocated to visiting the supermarket. If cost is a concern please ensure you let Mrs Doel know.

How will I be assessed?



All assessments take place in Year 11

September – November. NEA Task 1 – Food Science Investigation (10 hours) = 15% of GCSE

January – March. NEA Task 2 – Food Preparation Assessment (20 hours including a 3 hour practical assessment) = 35% of GCSE

May – June - 1 hour 45 minute exam = 50% of GCSE

How can I progress with this qualification?

