

KEY STAGE FOUR PATHWAYS

Subject Title: **GCSE Food Preparation & Nutrition**

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Examination Board: **AQA** www.aqa.org.uk

Course Content

Students will be given the opportunity to work with a wide range of foods in order to gain knowledge and understanding of the working characteristics and processing techniques used when designing and making products. There will be a strong emphasis on the scientific knowledge that underpins the preparation and cooking of food.

Food preparation skills are integrated into five core topics:

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

There are twelve skill groups pupils will learn, through practical activities:

- General practical skills
- Knife skills
- Preparing fruit and vegetables
- Use of the cooker
- Use of equipment
- Cooking methods
- Prepare, combine and shape
- Sauce making
- Tenderise and marinate
- Dough
- Raising agents
- Setting mixtures

Assessment

Written Paper (50% of total marks) 1 hour 45 minutes. 100 marks.

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

Coursework (Non Examined Assessment) 50% of total marks

Task 1: Food investigation (15% of the GCSE)

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

This will be assessed by a written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation. Recommended time: 10 hours.

Task 2: Food preparation assessment (35% of the GCSE)

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. This will be assessed by written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included. Recommended time: 20 hours.

