

GCSE Food Preparation and Nutrition

There are many opportunities within the food industry and this course will give you an insight into the varied careers available.

Do I need to have certain qualities/skills to do this subject?

Good interpersonal skills, time management, organised, ability to problem solve, creative or artistic nature, and be able to work hygienically and safely in a kitchen.

What will I learn?

- Food Preparation and Cooking
- Nutrition and Health
- Food Science
- Food Safety
- Food Choice

You will learn how to make a large variety of savoury and sweet products throughout Year 10 to build up the skills needed for Year 11.

Does this lead to a qualification?

Yes, the course title is GCSE Food Preparation and Nutrition. The course is run by the AQA examination board and is graded 9 to 1. The content of the course is set by AQA.

How is this qualification assessed?

The written exam

Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.

• Written exam: **1 hour 45 minutes** • 100 marks • **50% of GCSE**

Non-exam assessment (NEA)

In Year 11 you will complete NEA 1, a food based scientific experiment worth **15% of your GCSE**. This is released on September 1st by AQA and is 1500 - 2000 words.

On November 1st NEA 2 is released and pupils have a choice of three topics to research and produce food products for. Seven food products have to be assessed (three products have to be made in a 3-hour examination).

NEA 2 write up is 20 pages of A4 and all together NEA 2 is worth **35% of the total GCSE**.

The task is set by the exam board and will ask you to find a suitable solution by demonstrating knowledge and understanding of a range of preparation and cooking techniques, diet and nutrition, menu planning and presentation of dishes.

NB: This course is delivered through a mixture of theory and practical lessons which include making food products and food science experiments that investigate the function of ingredients.

Further information available from: Mrs Holden-Locke

scan me!
with your smartphone



What can I do with this qualification?

Further studies at Sixth Form: Level 3 Diploma in Food Science and Nutrition, Apprenticeships.

Careers: Food microbiologist, Nutritional Scientist, Dietician, Food Stylist, Farming, Food manufacturing, Product developer, Sports nutrition, Chef, Environmental health officer, Teacher

University: Nutrition, Health, Dietetics, Food Science, Food manufacture, Environmental health