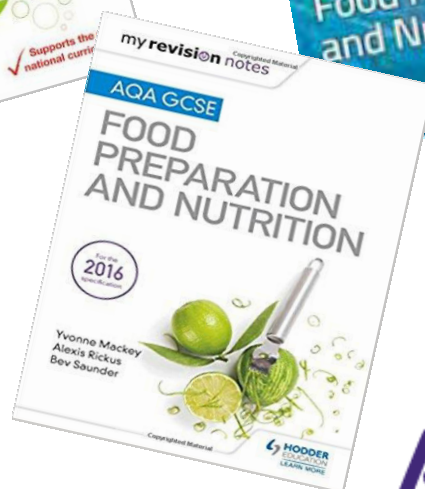
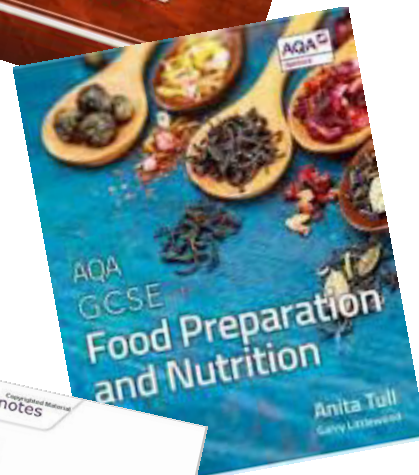
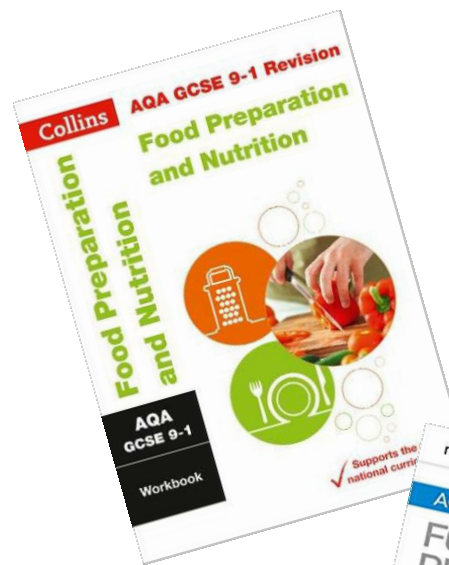
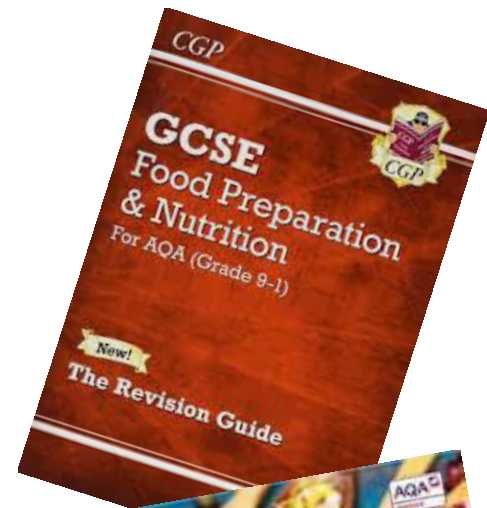


Food Preparation & Nutrition GCSE



Subject content – what is covered?

Food preparation skills – these are intended to be integrated into the five sections:

1. Food, nutrition and health
2. Food science
3. Food safety
4. Food choice
5. Food provenance



ASSESSMENTS



50% Written exam



**15% - Food Investigation
NEA 1**



**35% - Food Preparation
NEA 2**

ASSESSMENTS - Written exam



EXAM: Paper 1: Food preparation and nutrition (50%)

What's assessed

Theoretical knowledge of food preparation and nutrition from subject content.

How it's assessed

Written exam: 1 hour 45 minutes

100 marks

50% of GCSE

Questions

Multiple choice questions (20 marks)

Five questions each with a number of sub questions (80 marks)

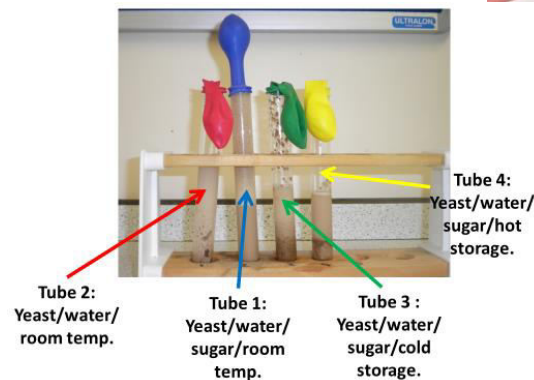
ASSESSMENTS - Practical exam

NON EXAM ASSESSMENT: (NEA)



NEA 1: Food investigation (15%)

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



ASSESSMENTS - Practical exam

NON EXAM ASSESSMENT: (NEA)



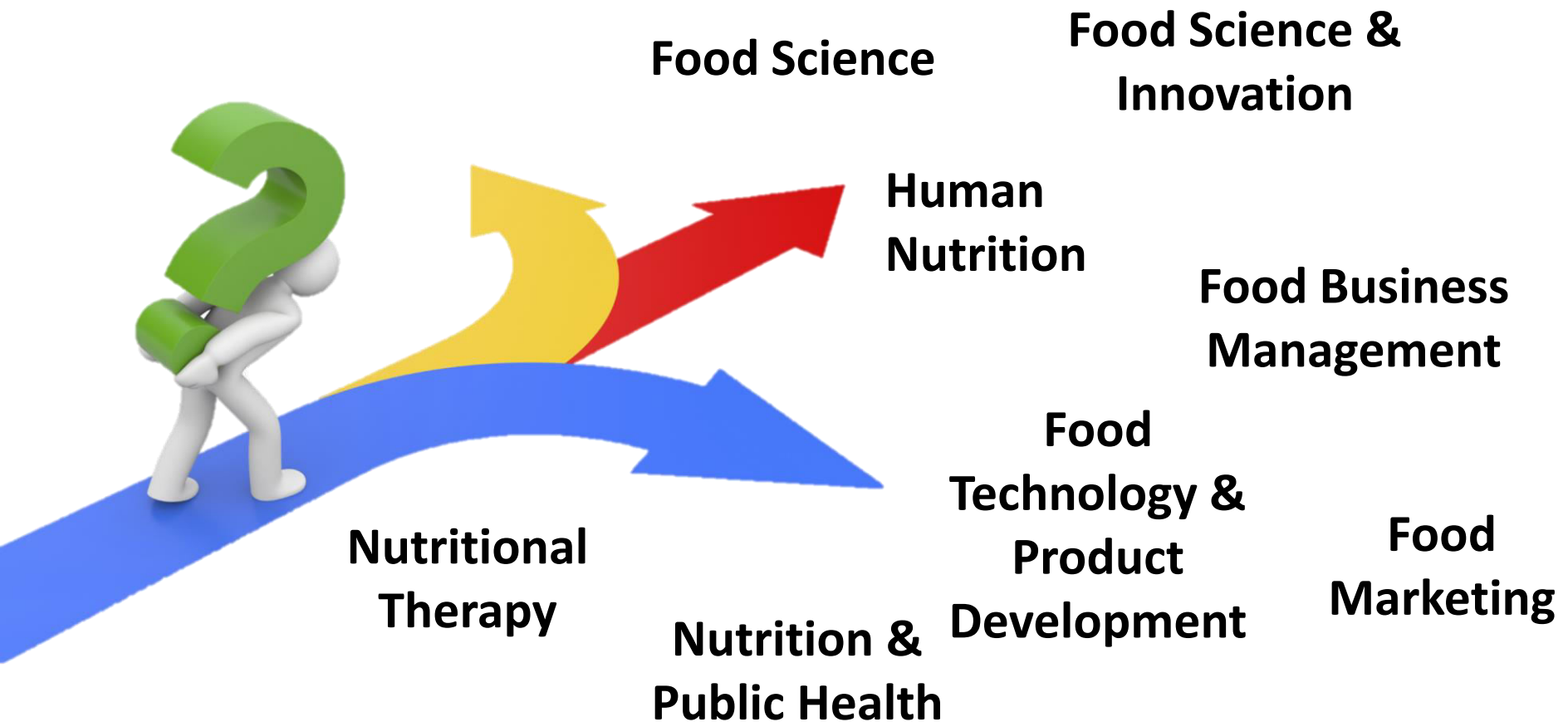
NEA 2: Food preparation assessment (35%)

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 three hours, planning in advance how this will be achieved.



Where can it take me for university?



Where can it take me for a career?



Food Preparation & Nutrition GCSE

Thank You!

Message me with any questions

