



FOOD PREPARATION & NUTRITION

GCSE*



Examination Board:

AQA

Assessment:

COMPONENT 1: Principles of food preparation and nutrition
Written examination (1 hour 45 minutes) 50% of qualification

COMPONENT 2: Food preparation and nutrition in action
Non-examination assessment (NEA) 50% of qualification

NEA 1: Investigative task 10 hours (AQA recommendation as optimal time needed)
Evidence: No more than 1,500 to 2,000 words (plus any charts, graphs and photographs).

NEA 2: Practical task 20 hours (AQA recommendation as optimal time needed)
Evidence: Concise portfolio to include all charts, graphs and photographs and a 3 hour practical examination.

Three options will be released annually by AQA for each assessment to ensure learners are able to complete assessments based on their preference or what is most suitable to their needs and that of the centre. Teachers will select the most appropriate question.

What Will You Learn?

- Learn in detail about nutrients and their functions **through practical activities and experimental work**
- Learn about healthy eating and related health issues
- Learn about the functions of the ingredients in a food product so that you can **modify recipes and create new food products**
- Learn how a new food product is **designed**, manufactured and packaged
- Learn about the environmental issues related to food and about why people choose certain foods.

Who Is This Course For?

- You enjoy being creative
- You enjoy using practical skills and learn by doing
- You want to make a wide range of food products
- You want to learn more about diet and health

- You want to learn where food is grown and what affects people's food choices
- You want to learn about the science behind food

What Happens When You Finish? (Career Pathway)

A-Level - Level 3 Diploma in Food Science and Nutrition

Degree – Food Technology, Food and Nutrition, Food Marketing Management, Food Safety and Quality Management and Dietetics

Apprenticeships – Food Manufacturing, Hospitality and Catering

Possible Careers – Catering, Chef, Product Development, Food Production, Marketing, Nursing, Teaching, Social Work, Dietician, Paediatrician, Environmental Health Officer and Social Media



**If you choose this course you will be asked to make a £10 donation towards the cost of keeping up-to-date equipment and machinery available to all students. This also covers use of the AQA Food Preparation and Nutrition online Book and the Ridgewell Nutrition Programme.*