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| Food and Nutrition GCSE | | | |
| Exam Board | AQA | Course Code | 8585 |
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| Outline of course | Students study and number of topics;  1. Food, nutrition and health  2. Food science  3. Food safety  4. Food choice  5. Food provenance.  Twelve skill groups have been integrated throughout the course to show how the content can be taught through practical activities.  Students must know how and when these food preparation skills can be applied and combined to achieve specific outcomes.  In Y11 students have to complete an NEA which is split into two tasks. Task 1 is a practical investigation into the students' understanding of the working characteristics, functional and chemical properties of  ingredients. Task 2 is a food preparation, assessing 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.  Students on average will be cooking around once every two weeks and will be expected to bring in their own ingredients. This is vital so students can develop their skills and knowledge in a practical way. | | |
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| Method(s) of Assessment | There is one written exam that is 1 hour and 45 minutes. This is worth 50% of a student’s final grade.  Task 1 of the NEA is worth 15% of the students final grade and task 2 is worth 35% of a student’s final grade. | | |
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| Choose this subject if.. | You want to study a creative course that balances practical cooking and theory based learning in the classroom. | | |
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| Possible careers/ future pathways | Chef  Food service manager  Nutritional therapist  Nutritionist  Food technologist  Health promotion specialist | | |