

Helping your Child with GCSE Food Preparation and Nutrition

The New Specification

The new specification will encourage students to develop a broad range of knowledge, understanding and technical skills related to food preparation and nutrition.

The emphasis is upon learners to make connections between practice and theory and apply understanding of food and nutrition when preparing food.

The specification has been organised into the following sections:

Food preparation skills

Food, Nutrition and health

Food safety

Food Provenance

Food Choice

Sources of support

Catch up sessions are held on a Monday 2.55pm-3.55pm

Email Mrs Green-cgr@cc-hs.com

Websites-

Digital text book -www.illuminate.digital/aqafood

Student user- [SCODSALL3](#) Password [STUDENT3](#)

Food a Fact of Life

Love Food Love Science

Foodbugclub

BBC bitesize

Food Lab

Open Learn- BBC Ever wondered about food

Revision guides available from the library

Assessment structure

Single examination paper= 50%

Time 1 hour 45 minutes

Section A (20marks) Multiple choice

Section B (80 marks)-5 questions varying

In style of approach and content

Assessment Structure Non examination assessment= 50%

Task 1 Food Investigation = (15%)

Recommended time 10 hours

1500-2000 word report

Task set in year 11 on 1st September

based on food science to include scientific investigations.

Task 2 Food Preparation assessment = 35%

Recommended time 20 hours including 3 hours

for the practical exam.

Portfolio of evidence to be produced- 20sides A4

Tasks set in year 11 on November 1st.