

Curriculum information for Food Preparation and Nutrition Year 11

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| <p>Which exam board and course are used?</p> | <p>AQA- GCSE Food Preparation and Nutrition</p> |
| <p>What curriculum topics are being covered this year?</p> | <p>Food preparation skills and theory 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.</p> <p>Year 11 – In the final year of the GCSE students will undertake two NEAs and their exam. Students will use the knowledge they have gain in previous years to complete their NEAs to their full potential. Revision lessons will also take place in Year 11 to ensure students have a secure knowledge.</p> |
| <p>How many exams have students got and what is covered in each one?</p> | <p>Year 11 – Mock exam at Christmas and their final GCSE exam in the summer. Written exam: 1 hour 45 minutes- 100 marks and 50% of GCSE - Pupils will be assessed on Theoretical knowledge of food preparation and nutrition from Sections 1 to 5.</p> <p>NON-Exam Assessment – NEA 1: Food investigation (30 marks) Students’ understanding of the working characteristics, functional and chemical properties of ingredients. Practical investigations are a compulsory element of this NEA task. NEA 2: Food preparation assessment (70 marks) 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.</p> |
| <p>What should students be focusing on?</p> | <ul style="list-style-type: none"> • Knowledge and information that is taught in lesson. (exam questions and quizzes). • Homework’s and revision to help them retain the information and this will help the students learn how to apply the knowledge. |
| <p>What is the best way for parents to support students in this subject?</p> | <ul style="list-style-type: none"> • Encourage your son or daughter to revise and complete work on time. • Involve your son or daughter in preparing and cooking dishes at home. • Attend the curriculum/ parents’ evenings during the year. • Quiz nights – Create a Kahoot account and you can search for quizzes <u>based on the course.</u> |
| <p>What websites and resources would be helpful? What wider reading would be helpful?</p> | <ul style="list-style-type: none"> • TV programmes: <u>Master Chef</u>, <u>The Great British Bake off</u> and <u>Inside the factory.</u> • Revision guides/packs: Exam specific revision guides (AQA)- available on parent pay. • Website: AQA: https://www.aqa.org.uk/subjects/food/gcse/food-preparation-andnutrition-8585/assessment-resources |

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| Where can I get resources? | <ul style="list-style-type: none"> • Website: BBC Bitesize: https://www.bbc.com/bitesize/subjects/zdn9jhv • Website: Seneca: https://senecalearning.com/en-GB/ • Website: Food a fact of Life: https://www.foodafactoflife.org.uk/ |
| Have previous students got any tips or advice for this subject? | <ul style="list-style-type: none"> • Practice practical skills at home. • Ensure you stay up to date with NEAs. • Attend any catch ups or revision sessions scheduled. |

Notes: