

## Curriculum information for Food Preparation and Nutrition Year 9

<b>Which exam board and course are used?</b>	AQA- GCSE Food Preparation and Nutrition
<b>What curriculum topics are being covered this year?</b>	<p>Food preparation skills and theory are intended to be integrated into the five sections:  <b>1. Food nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance</b></p> <p><b>Year 9</b> – Students will begin to build on the knowledge they gained at KS3. Year 9 is about students being introduced to key knowledge and skills that they will continue to expand on and revisit throughout their GCSE. The units of work in Year 9 include:</p> <ul style="list-style-type: none"> <li>• Healthy Eating</li> <li>• Cooking</li> <li>• Where food comes from</li> <li>• Consumer awareness</li> <li>• The bread project and, The culture challenge</li> </ul>
<b>How many exams have students got and what is covered in each one?</b>	<p><b>Year 9 –</b>  Topic test at the end of every half term/unit of work.</p>
<b>What should students be focusing on?</b>	<ul style="list-style-type: none"> <li>• Knowledge and information that is taught in lesson. (exam questions and quizzes)</li> <li>• Homework's and revision to help them retain the information and this will help the students learn how to apply the knowledge.</li> </ul>
<b>What is the best way for parents to support students in this subject?</b>	<ul style="list-style-type: none"> <li>• Encourage your son or daughter to revise and complete work on time.</li> <li>• Involve your son or daughter in preparing and cooking dishes at home.</li> <li>• Attend the curriculum/ parents' evenings during the year.</li> <li>• Quiz nights – Create a Kahoot account and you can search for quizzes <u>based on the course.</u></li> </ul>
<b>What websites and resources would be helpful? What wider reading would be helpful? Where can I get resources?</b>	<ul style="list-style-type: none"> <li>• <b>TV programmes:</b> <u>Master Chef</u>, <u>The Great British Bake off</u> and <u>inside the factory.</u></li> <li>• <b>Revision guides/packs:</b> Exam specific revision guides (AQA)- available on parent pay.</li> <li>• <b>Website: AQA:</b> <a href="https://www.aqa.org.uk/subjects/food/gcse/food-preparation-andnutrition-8585/assessment-resources">https://www.aqa.org.uk/subjects/food/gcse/food-preparation-andnutrition-8585/assessment-resources</a></li> <li>• <b>Website: BBC Bitesize:</b> <a href="https://www.bbc.com/bitesize/subjects/zdn9jhv">https://www.bbc.com/bitesize/subjects/zdn9jhv</a></li> <li>• <b>Website: Seneca:</b> <a href="https://senecalearning.com/en-GB/">https://senecalearning.com/en-GB/</a></li> <li>• <b>Website: Food a fact of Life:</b> <a href="https://www.foodafactoflife.org.uk/">https://www.foodafactoflife.org.uk/</a></li> </ul>
<b>Have previous students got any tips or advice for this subject?</b>	<ul style="list-style-type: none"> <li>• Practice practical skills at home.</li> <li>• Ensure you stay up to date with NEAs.</li> <li>• Attend any catch ups or revision sessions scheduled.</li> </ul>