

What is the course about?

This new G.C.S.E. Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and working characteristics of food materials. At its heart, this qualification emphasis is on nurturing student's practical cookery skills to give a strong understanding of nutrition.



What topics will I study?

Food preparation skills are integrated into five core topics:

- Food and nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance

What activities will there be?

Practical cookery, experimental work, working with different pieces of equipment i.e. pasta maker, nutritional analysis using the computer, all underpinned by nutritional knowledge.

What percentage of the final grade is from coursework?

Theoretical knowledge of food preparation and nutrition will be assessed by a written exam of 1 hour 45 minutes; making up 50% of the G.C.S.E. Non exam assessment includes a Food Investigation (15%) and a 3 hour practical examination (35%). Both pieces supported by written work.

What about after Key Stage 4? (Careers and College)

Pupils can go on to do A Level, take up an apprenticeship, or work within the food industry. Jobs include: Dietician, biotechnologist, buyer, recipe developer, microbiologist, consultant etc.

Exam board and useful website?

Exam board Website-<https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>

