

# Food Preparation and Nutrition (GCSE)

<b>Qualification</b>	Food Preparation and Nutrition		
<b>Title:</b>			
<b>Exam Board:</b>	AQA	<b>Course Code:</b>	8585

## What are the aims of the course?

- To provide students with an opportunity to demonstrate an understanding of food preparation techniques, nutrition, recipes and to make food products.
- To demonstrate knowledge and understanding of food, cooking and nutrition.
- To apply knowledge and understanding of food, cooking and nutrition, including developing and modifying recipes to meet particular requirements.
- To demonstrate technical skills in planning, preparing, cooking and presenting a selection of recipes.
- To analyse and evaluate different aspects of food, cooking and nutrition, including food made by themselves and others.

## What is the content of the course?

There will be a practical focus on students' ability to prepare and cook food and they will be tested on their theoretical knowledge in relationship to food and nutrition.

## What will be assessed during the course?

There will be one exam for this qualification, which will assess students' knowledge of the theory behind food preparation and nutrition. The exam will be one hour 45 minutes long. This will be worth 50% of the final GCSE qualification.

The second part of the assessment will be non-examination assessment set by the exam board and will consist of two tasks, involving practical work.

**Task 1:** Students will carry out an investigation into the scientific principles that underpin the preparation and cooking of food (worth 15% of final GCSE qualification).

**Task 2:** Students will plan, prepare, cook and present a three-course menu (worth 35% of final GCSE qualification).

## What equipment will be required?

Students will be expected to organise and purchase their own ingredients.

