

Course Title (Qualification/s)	GCSE Food Preparation and Nutrition
Outline of course	<p>This new GCSE 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 the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. It will give them the ability to apply the principles of food science, nutrition and healthy eating.</p>
Projects/topics covered in the course	<p>This qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics:</p> <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance <p>Students will have the opportunity to cook most weeks. Recipes are usually issued in advance and students are required to bring ingredients. Practical work is an important part of the final examination grade and will be assessed whilst students are completing coursework.</p>
Organisation of assessment	<p>In Year 11, students will sit a written exam of 1hr 45mins covering the theoretical knowledge of food preparation and nutrition from Sections 1 to 5 above. It will be marked out of 100, and is worth 50% of the overall GCSE.</p> <p>There are 2 Non-Exam Assessments (NEA), worth 50% of the overall GCSE:</p> <p>Task 1: Food investigation</p> <p>Students' understanding of the working characteristics, functional and chemical properties of ingredients. A written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation.</p> <p>Task 2: Food preparation assessment</p> <p>Practical investigations are a compulsory element of this NEA task. Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.</p> <p>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. Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.</p>
Homework requirements	<p>In Year 10, students will be set at least one hour of homework each week including food nutritional research, food preparation, revision, skills & technique development, food analysis and dietary requirements.</p> <p>In Year 11, it is expected that students spend at least one hour a week on NEA work. This will need to be done at school under supervision as the NEA progresses.</p>
Learning environment	<p>In Year 10, students will learn through various methods, including: Teacher-led theory work, research projects, practical and development work, peer and self-evaluation.</p>
Opportunities for continuing study	<p>Students studying GCSE Food Preparation & Nutrition may progress to A-Level in Food Technology, or external full-time nutrition courses or appropriate vocational courses.</p>
Associated career opportunities	<p>Future careers include food technologist, microbiologist, food engineer, nutritionist, development chef, food stylist and environmental manager.</p>