Food Preparation & Nutrition—GCSE

Year 10		Year 11	
Food Exam Theory: Food Preparation and Nutrition theory taught through a range of practical sessions, theory lessons and practise food investigations. To fully prepare for assessments in Year 11	Progress monitored using a range of assessments including: • Mini-tests • Practice exam questions • Extended written tasks • 2 mock Non-Exam Assessments (NEA): NEA 2 (Food Preparation): September—December Development of complex practical skills and adapting dishes to a specific dietary need. NEA1 (Food Science Investigation): May—July Development of food investigation skills identifying the functional and chemical properties of food. **Mock Exam March** **1 hour 45 minutes**	**Food Science Investigation** September—November 10 hours (15% of final grade) Investigate the working characteristics, functional and chemical properties of ingredients through a practical investigation.	Section A: Research (6 marks) Section B: Investigation (15 marks) Section C: Analysis & Evaluation (9 marks)
		Food Preparation November—March 20 hours (35% of final grade) Plan, prepare and cook three dishes to meet the needs of a specific context. Nutritional knowledge will be a requirement for all tasks.	Section A: Researching the task (6 marks) Section B: Demonstrating technical skills (18 marks) Section C: Planning the final menu (8 marks) Section D: Making the final dishes (30 marks) Section E: Analyse and evaluate (8 marks)
		Exam Revision **(50% of final grade)** Theoretical knowledge of the following modules: • Food, nutrition and health • Food science • Food safety • Food choice • Food provenance	**Breakdown of Marks** Multiple choice questions: 20 marks Five questions, with sub questions: 80 marks **Total = 100 marks**