

GCSE Food Preparation and Nutrition

Outline of the course

How does food affect our lifestyles?
How food affects our bodies? How should our diet change through our life? How ingredients work together in food?

Learn how to use a range of modern tools and equipment that gives you the skills to progress beyond GCSE.

What other issues influence the food we eat?

These and other questions will be answered in this new GCSE Food Preparation and Nutrition course that aims to promote the careful and thoughtful use of Food to adapt and create products that meet our needs. This course provides an innovative and creative qualification re-warding both flair and imagination.

Candidates have the opportunity to work with design concepts and materials in ways which recognise the need for wise choices being made in terms of; future work related learning, the environment and the whole social fabric of modern life.



Assessment:

The qualification is worth a full GCSE ranging from 1 to 9 and is divided into:

Unit 1 - Written Paper worth 50% of the GCSE covering five key topics Food, nutrition and health, Food science, Food safety, Food choice, Food provenance.

Unit 2 - Non examination assessment (NEA).

NEA 1 worth 15% is a food science experiment.

NEA2 worth 35% is a food preparation assessment that includes a three hour practical exam.

Why study Food Preparation and Nutrition?

This very exhilarating GCSE specification will encourage all candidates to be inspired, motivated and challenged by following a modern, broad, coherent, satisfying and worthwhile course of study, and to gain an insight into related post GCSE sectors, such as nutrition, catering, food developer and manufacturing. It will prepare candidates to make informed decisions about further learning opportunities and career choices.

For example, careers in Food Technologies, Food Science, Dietician, Nutritionist, Food Microbiologist, Environmental Health, Industrial Food Science, Food Manufacture Management, Food-Based Product Design, Chef and Hospitality.



For more information about this subject and the course, please contact:
Mrs Gascoyne or Mrs Liversedge