



GCSE Food Preparation and Nutrition

Aims

GCSE Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.

The Course

WJEC Eduqas Food Preparation and Nutrition

GCSE Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and other affordably and nutritiously, now and later in life.

Assessment

WJEC Eduqas Food Preparation and Nutrition

Component 1 – Written Exam

Principles of Food preparation and Nutrition is based on the subject knowledge that students will again over the 3-year course.

Component 2 – Non-Exam Assessment (NEA)

For this component students will conduct 2 pieces of work; Assessment 1 Food Investigation and Assessment 2 Food Preparation.

Choose this course if..

You:

- have an interest in food.
- have an interest in preparing and cooking food.
- have an interest in cooking programmes.
- have an interest in how food affects the body.
- have an interest in how food works.
- are a problem solver.
- are able to work in teams.
- have a passion for cooking.
- have an enquiring mind.
- enjoy science.

Post 16 Opportunities and Careers

These courses all require students to *apply* their skills and knowledge to problem solving and as such they are invaluable as preparation for the world of work and study post 16 at A Level, BTEC or Degree level.

Careers that GCSE Food Preparation & Nutrition could lead to include: Chef, Caterer, Food technologist, Food Scientist, Food Journalist, Chocolatier, Food Tester, Food Writer, Food Photographer, Microbiologist, Teacher, Brewer, Baker, Butcher, Food Technologist...

Exam Board Information

Students will be assessed on four Assessment Objectives across both their NEA and Written Exam. The four Assessment Objectives are:

- AO1 – Demonstrate knowledge and understanding of nutrition, food, cooking and preparation (Written Exam).
- AO2 – Apply knowledge and understanding of nutrition, food, cooking and preparation (NEA & Written Exam).
- AO3 – Plan, prepare, cook and present dishes, combining appropriate techniques (NEA).
- AO4 – Analyse and evaluate different aspects of nutrition, food, cooking and preparation, including food made by themselves and others (NEA & Written Exam).

Both components of the course are weighted at 100 marks, and each contribute to 50% of the student's overall mark.

Contact