

FOOD PREPARATION AND NUTRITION GCSE

Course Overview

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.

The course is made up of projects which focus on healthy eating, developing products for those with special diets, multicultural foods developing new and creative food products.

Examination Board and Assessment

AQA Examination Board			
Task 1	Food investigation	Written or electronic report including photographic evidence of the practical investigation.	15%
Task 2	Food preparation assessment	Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.	35%
Written Examination	Food Preparation and Nutrition	1 hour 45 minutes.	50%

Is this course right for me?

Students who are interested in learning about the functions of different ingredients, how to be creative and innovative when designing and developing recipes and want to know more about products and their nutritional content.