



## GCA Subject Evidence Portfolio 2021

Subject Area: *GCSE Food Preparation and Nutrition*

Subject Leader: K. Langley

Title of Assessment	Date of Assessment	AOs/topic/unit covered by assessment. Description of taught content coverage.	Format
<i>Exam board assessment questions</i>	<i>Summer 2021</i>	<p><i>Exam questions to cover:</i></p> <ul style="list-style-type: none"> <li>1. <i>Food commodities (only partly taught) and not covered in part mock exam.</i></li> <li>2. <i>Principles of nutrition as only briefly covered in part mock exam.</i></li> </ul>	<i>Exam questions chosen and completed within class.</i>
<i>Part Mock Exam – Questions from past papers (2018/2019/2020)</i>	<i>Summer 2021</i>	<p><i>Topics covered by assessment:</i></p> <ul style="list-style-type: none"> <li>2. <i>Principles of Nutrition</i></li> <li>3. <i>Diet and Good Health</i></li> <li>4. <i>The Science of food- Food spoilage.</i></li> <li>5. <i>Where comes from- food provenance.</i></li> <li>6. <i>Cooking &amp; food preparation – Developing recipes and meals.</i></li> </ul>	<i>Part paper – formal exam</i>
<i>NEA 2 -Coursework</i>	<i>Spring 2021</i>	<i>Covered both the research and evaluation section of the NEA 2 (Sections A&amp;C)</i>	<i>Written coursework which fits the exam board brief</i>
<i>NEA 2 -Practical</i>	<i>Spring 2021</i>	<i>Practical element of the NEA 2 covered (section B) 3 hours were allocated but across two lessons.</i>	<i>3hours allowed in total. Exam split into 2 x 1hr 30mins practical exams to not miss additional lessons.</i>
<i>Full Mock Exam – 2019 paper</i>	<i>Autumn 2020</i>	<p><i>Full exam paper used so it covered <b>all units of the course</b>. But this was to test knowledge upon returning from maternity leave. Topics previously taught:</i></p> <ul style="list-style-type: none"> <li>2- <i>Principles of Nutrition</i></li> <li>3- <i>Diet and Good Health</i></li> <li>4. <i>The Science of food- Food spoilage.</i></li> <li>5. <i>Where food comes from – food provenance.</i></li> <li>6. <i>Cooking &amp; food preparation – Developing recipes and meals.</i></li> </ul> <p><i>Partially taught:</i></p> <ul style="list-style-type: none"> <li><i>Food commodities</i></li> </ul> <p><i>Topics not taught:</i></p> <ul style="list-style-type: none"> <li>4. <i>The Science of food – The effect of cooking on food.</i></li> </ul>	<i>Formal Exam</i>



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		<ul style="list-style-type: none"><li>• 5. <i>Where comes from – food manufacturing</i></li><li>• 6. <i>Cooking &amp; food preparation – factors affecting food choice.</i></li></ul>	
<i>NEA 2 (written and practical work)- Mock</i>	<i>Summer 2019/ Autumn 2019</i>	<i>All sections of the NEA 2 have been covered; research, practical and evaluation (Sections A, B &amp; C). Although the research section was shortened to fit in with timing issues.</i>	<i>Written coursework which fit a previous years brief set by the exam board.</i>