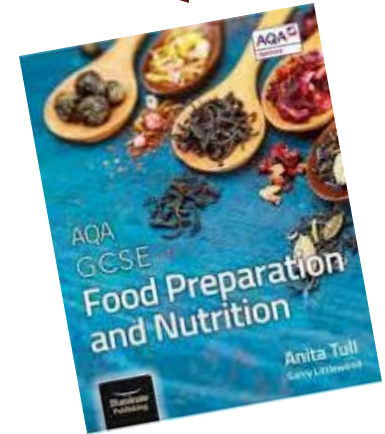
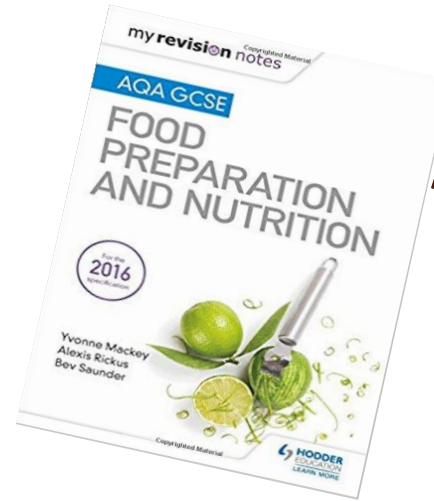
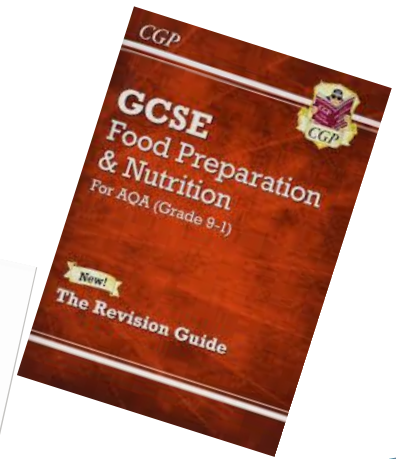


# Food Preparation & Nutrition GCSE



# Subject content – what is covered?

Food preparation skills – these are intended to be integrated into the five sections:

1. Food, nutrition and health
2. Food science
3. Food safety
4. Food choice
5. Food provenance



# ASSESSMENTS



**50% Written exam**



**15% - Food Investigation  
NEA 1**



**35% - Food Preparation  
NEA 2**

# ASSESSMENTS - Written exam



## **EXAM: Paper 1: Food preparation and nutrition (50%)**

### **What's assessed**

Theoretical knowledge of food preparation and nutrition from subject content.

### **How it's assessed**

Written exam: 1 hour 45 minutes

100 marks

50% of GCSE

### **Questions**

Multiple choice questions (20 marks)

Five questions each with a number of sub questions (80 marks)



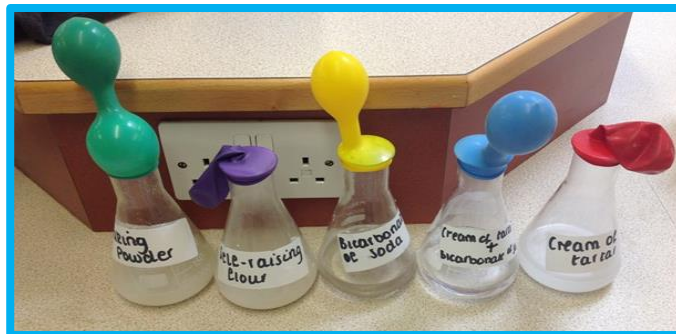
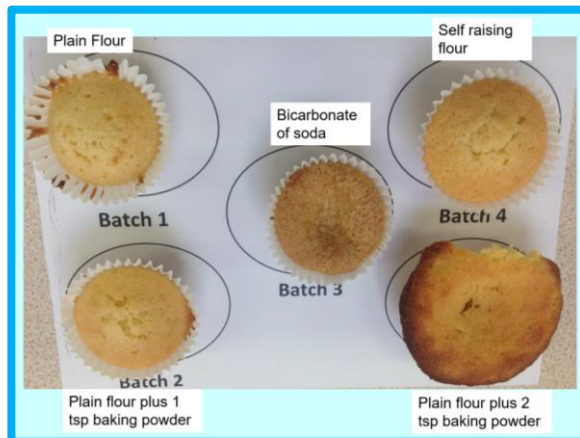
# ASSESSMENTS - Practical exam

## NON EXAM ASSESSMENT: (NEA)



### NEA 1: Food investigation (15%)

Students' understanding of the working characteristics, functional and chemical properties of ingredients.



# ASSESSMENTS - Practical exam

## NON EXAM ASSESSMENT: (NEA)



### NEA 2: Food preparation assessment (35%)

Students' knowledge, skills and understanding in relation to the **planning, preparation, cooking, presentation of food** and **application of nutrition** related to the chosen task.

**Students will prepare, cook and present a final menu of three dishes within three hours**, planning in advance how this will be achieved.



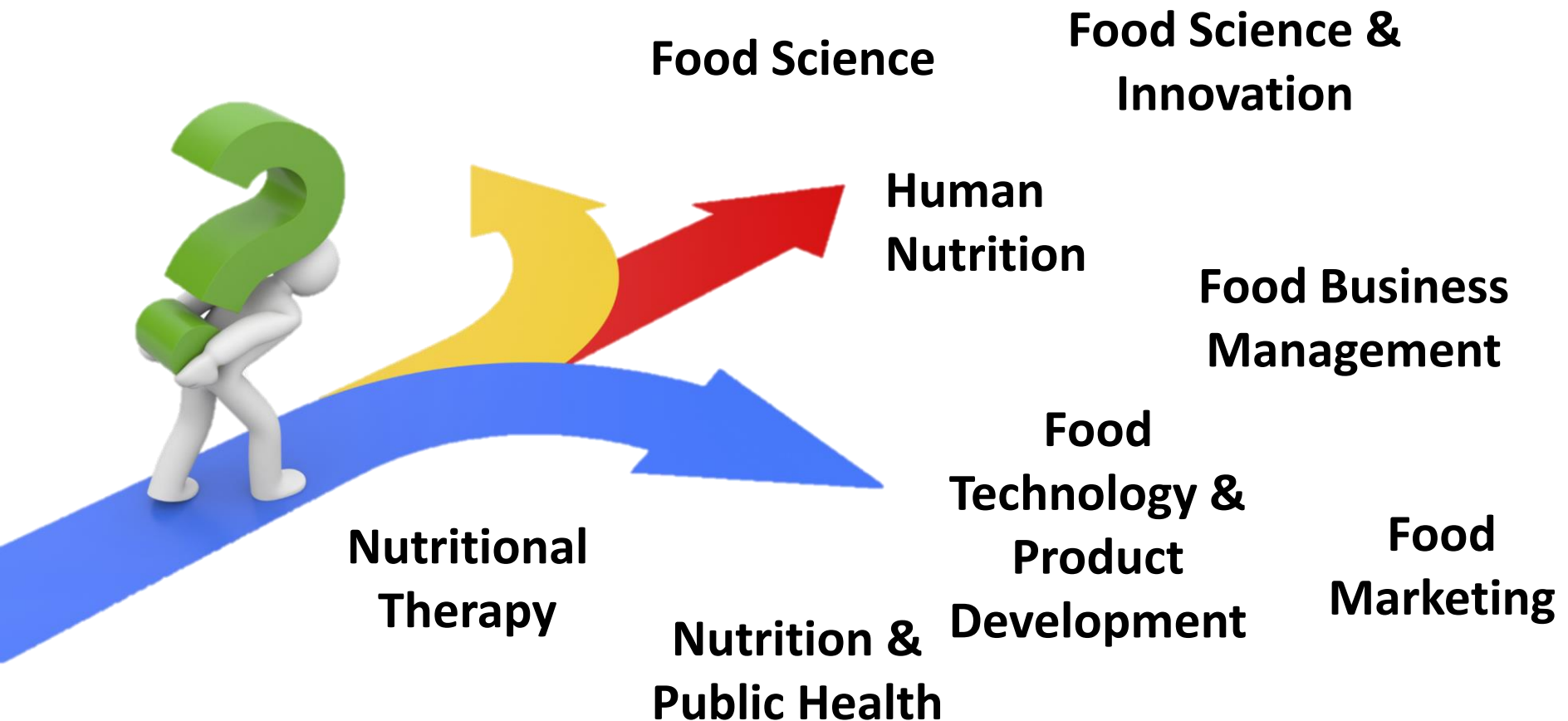
# ASSESSMENTS - Practical exam





# Where can it take me for further education?

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# Where can it take me for a career?



# Food Preparation & Nutrition GCSE

## Thank You!

Mrs Hughes

