

GCSE Food Preparation and Nutrition.

The theoretical knowledge of this course will be tested in a written exam.

- ▶ 1hour and 45mins long
- ▶ Worth 50% of your GCSE.

On the exam you will have;-

- ▶ Multiple choice question (20 Marks)
- ▶ Five questions with a number of sub questions (80 marks)

Exam revision:-

Mock exam? - Thursday 14th December 2023. Old paper.

Actual Exam - Wednesday 19th June 2024.

Revision support?

File with:-

1. Old papers and Marks schemes.
2. Fill in the missing gaps - creating model answers.
3. Knowledge organisers
4. Exam questions on each subject - Mark schemes are also included.
5. A revision booklet is one this file.

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Written exam

Unit 2. Food, nutrition and Health

Unit 3. Food science

Unit 4. Food spoilage and contamination

Unit 5. Food choice

Unit 6. Food provenance

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Non-exam assessment (NEA) total 50% of the course.

Task 1 - Food investigation - 30marks

- ▶ Written report of 2000 words, including photographic evidence of practical investigation - carrying out at least three experiments.
- ▶ Hand in date 13th November.



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Non-exam assessment (NEA) total 50% of the course.

Task 2- Food preparation assessment - 70 marks

- ▶ Written portfolio including photo's
- ▶ Final practical exam - create a menu of three dishes - make in 3hours.

3-hour practical exam will be in the week **11th March 2024.**

Final Hand in Date will be:- **Thursday March 22nd.**

This will give us time to mark, moderate and give course work marks to pupils 2 weeks before the exam board hand in date.



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Unit 1. Food preparation skill

Some of the technical skill are:-

- ▶ General practical skills
- ▶ Use of a cooker
- ▶ Use of equipment
- ▶ Sauce making
- ▶ Knife skills
- ▶ Doughs
- ▶ Tendering and marinating. - just some of them.

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Pupils will make complex dishes such as:-

- ▶ Fruit whisked sponge and Swiss roll.
- ▶ Cheesecake
- ▶ Palmiers
- ▶ Fish pie/fish cakes
- ▶ Curry and chapatti
- ▶ Lasagne
- ▶ Quiche
- ▶ Choux buns
- ▶ Apple tart - chicken and mushroom pie - Lemon meringue pie
- ▶ Stir fry
- ▶ Beef and ale pie.
- ▶ Soup and homemade vegetable bread.

Resources?

All the resources needed to support learning are in the hand in file:-
S:\Hand-In Folder\Mrs Briscoe\yr 11\exam support.

They will also be on classcharts

Any issues or problems - rbriscoe@henleyschool.com . I will respond within 48 hours. Please give me a little time to be able to respond to issues in the depth you would require.

Sum up.....

NEA 1 30 Marks - 13th November

NEA 2 70 Marks - 22nd March - practical exam
week 11th March.

Exam 100 Marks - 19th June

Any questions?

And finally Good Luck.