Food Technology

AQA

Penwortham Girls' High School

Introduction: GCSE Food Preparation and Nutrition is a new exciting and creative course which focuses on practical cooking skills to ensure students develop an understanding of nutrition, food provenance and the working characteristics of food materials. This qualification focuses on nurturing students' practical cookery skills and understanding of nutrition.

Description of the course: Food preparation skills are integrated into five core topics:

1. Food, nutrition and health – Macro Nutrients, Micro Nutrients, Nutritional Needs and Health.
2. Food science – Cooking of food, Heat Transfer and the Functional and Chemical Properties of Food.
3. Food safety – Food Spoilage, Contamination and the Principles of Food Safety.
4. Food choice – Factors affecting Food Choice, British and International Cuisines, Sensory Evaluation, Food Labelling and Marketing.
5. Food provenance – Environmental Impact and Sustainability of Food, Food Processing and Production

How you will learn: Theory lessons will be taught on nutrition and food science accompanied by practical making lessons or food science investigations. 50% making and 50% theory or revision sessions.

Assessment:

EXAM: Paper 1: Food preparation and nutrition (50%) Written exam: 1 hour 45 minutes The paper will be made up of 20 multiple choice questions worth 20 marks and 5 questions worth 80 marks.

NON- EXAM ASSESSMENT (NEA):

Task 1: Food investigation (15%) Written Report Students' understanding of the working characteristics, functional and chemical properties of ingredients. Students will submit a written report (1,500–2,000 words) including photographic evidence of the practical investigation.

NON- EXAM ASSESSMENT (NEA): Task 2: Food preparation assessment (35%) Written Portfolio 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 a single period of no more than three hours, planned in advance.

Students will submit a written portfolio (15 A4 pages) including photographic evidence.

Mark Breakdown: 50% Written Exam 50% Non-Exam Assessment

Using this qualification: This course may lead onto Catering, Food science, Health and social care qualifications including A levels and B Techs.

Subject Leader: Miss S Scott