



Course Leader: Ms Barron

Examination Board: AQA

If you are confident in a practical setting, can design and make products within a time frame, can use scientific principles to aid your understanding and can work well within controlled conditions, with the patience and commitment to realise your ideas then Food preparation and nutrition is the course for you.

HOW WILL I BE ASSESSED?

The course is assessed in a variety of ways. 50% Written examination (100 marks) 50% Food investigation task (30 marks) and Food preparation task (70 marks)

WHAT WILL I STUDY?

Students will study Food Preparation and Nutrition as a specification which sets out the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. The majority of the specification will be delivered through preparation and making activities. Students must be able to make the connections between theory and practice to apply their understanding of food and nutrition to practical preparation.

MODULE	ELEMENTS	ASSESSMENT	DATE	%
Exam	Students are assessed on their theoretical knowledge of food preparation.	1 hour 45 minutes	June 2022	50
Non-exam assessment	<ul style="list-style-type: none"> A compulsory practical investigation where Students' understanding of the working characteristics, functional and chemical properties of ingredients . 	Written report of 1500-2000 words, including photographic evidence of the investigation	November 2021– May 2022	15
	<ul style="list-style-type: none"> Food Preparation assessment in which students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how 	Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.		35

SKILLS REQUIRED:

You will need many skills to be successful in this course, the most important ones are good quality written skills, creativity and practical skills.

PROGRESSION PATHWAYS

- Entry onto level three food courses
- Diplomas in food
- Food technology will also give you valuable life skills for when you come to live independently.

CAREERS

Food Technologist, Nutritional Therapist, Food Quality Manager, Food Product Developer, chef, leisure industry.