

# GCSE FOOD PREPARATION and NUTRITION

AQA Specification code – 8585

## Type of subject:

Creative, practical, technical, academic

If you pass this course you could achieve:

One GCSE grade (9-1)

## Examples of topics studied:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance



## How is the course assessed?

50% of the course is a non-exam assessment comprising two tasks.

Task 1: Food investigation (15%) – a written or electronic report of 1500–2000 words, including photographic evidence of the practical investigation and planning.

Task 2: Food preparation assessment (35%) - 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 this will be achieved. Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.

The remaining 50% of the course is assessed by a written examination (1 hour 45 minutes) in May or June of Year 11.

## Additional information:

This creative course focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. This qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. You should have a passion for all aspects of food which combines the practical element with science. You will need knowledge of good health and safety practice; you must be able to demonstrate a high level of competence in a range of practical food skills, methods and processes to produce quality outcomes. This is a good subject to choose if you want to become a professional caterer, chef, manager of your own food business, teaching and further study of food sciences, which in itself can lead to many more careers such as food technologist and nutritionist, dietician.

Who should I talk to if I want to ask about this subject?



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