

## FOOD PREPARATION & NUTRITION GCSE-SUMMER 2024-

### STUDENT STUDY SUPPORT

EDUQAS GCSE (9-1) Food Preparation and Nutrition. Link to download specification:

<https://www.eduqas.co.uk/media/4zjdq104/eduqas-gcse-food-preparation-nutrition-spec-from-2016.pdf>

#### How will I be assessed?

You are currently completing your Component 2, which is NEA (Non-Examined Assessment). This is worth 50% of your final grade.  
You will also sit 1 exam paper worth 50%.

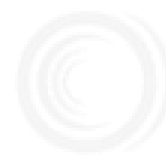
#### Component 1

In June 2024 you will sit your written exam which fulfils the other 50% of your final grade.

What's assessed?	How is it assessed?
<p style="text-align: center;"><b><u>Areas of Content</u></b></p> <ol style="list-style-type: none"> <li><b>1. Food commodities</b></li> <li><b>2. Principles of nutrition</b></li> <li><b>3. Diet and good health</b></li> <li><b>4. The science of food</b></li> <li><b>5. Where food comes from</b></li> <li><b>6. Cooking and food preparation</b></li> </ol>	<p>Principles of Food Preparation and Nutrition Written examination:</p> <ul style="list-style-type: none"> <li>• 1 hour 45 minutes</li> <li>• 50% of the qualification</li> <li>• 100 marks</li> </ul>
<b>Tasks:</b>	
<p>This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed above.</p> <p>Section A: questions based on stimulus material.</p> <p>Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.</p>	

#### Component 2 NEA (Non-Examined Assessment)

How is it assessed?	
<p><b>Food Preparation and Nutrition in Action</b></p> <ul style="list-style-type: none"> <li>• Non-examination assessment</li> <li>• 50% of the qualification</li> <li>• 100 marks</li> <li>• The non-examination assessment is composed of two assessments that are set by Eduqas. Both assessments are to be completed in Year 11</li> <li>• <b>This is due beginning of March 2024.</b></li> <li>• Work will be marked by teachers and moderated by Eduqas</li> </ul>	
<b>Tasks:</b>	
<p><b>Assessment 1: The Food Investigation assessment</b></p> <p>15% of total qualification</p> <p>A Food Investigation will be set that will require each learner to:</p> <ol style="list-style-type: none"> <li>(i) (a) research and plan the task</li> <li>(b) investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use the findings to achieve a particular result</li> <li>(c) analyse and evaluate the task</li> <li>(ii) produce a report which evidences all of the above and includes photographs and/or visual recordings to support the investigation</li> </ol>	<p><b>Assessment 2: The Food Preparation Assessment</b></p> <p>35% of total qualification</p> <p>This assessment is synoptic and assesses the application of knowledge and understanding in relation to selecting dishes and identifying cooking skills/techniques and the execution of practical skills. You will need to:</p> <p>Plan, prepare, cook and present a selection of dishes, to meet particular requirements such as a dietary need, lifestyle choice or specific context.</p> <ol style="list-style-type: none"> <li>(i) (a) investigate and plan the task, select a final menu to be produced to showcase skills and produce a plan of action for the practical execution of the dishes (to include trialling and testing)</li> </ol>



(b) prepare, cook and present a menu of three dishes within a single session.  
(c) evaluate the selection, preparation, cooking and presentation of the three dishes  
(ii) produce a folio of evidence which includes documentation related to the selection of dishes, planning and evaluation and photographs and/or visual recordings which demonstrates the application of technical skills and the final outcome

#### How can I help as a parent/carer?

1. We will be running an NEA catch up session after school on Wednesday's. If your child is feeling like they are behind or just want a bit more guidance this is a great opportunity to get extra help with their NEA or to just give them some more time that they might need.
2. Each student will be given a long answer practice book and a short answer practice book. It is vital that these are being completed so they are getting used to the language that will be used in the exam and will be practice on how to complete a question well. At the back of these books will be a mark scheme so the student can mark them and then try and improve their answer.
3. There are also revision PowerPoints available through their Teams account. The first 5 around nutrition and special diets are already there for them to access and will support them in answering the questions in their practice booklets.
4. As well as specific question booklets, there are multiple past papers that can be completed. This is the best way to practice for the final exam. Completing questions in a timed setting is the best way to prepare. We will be going over some of these in lessons, but these can all be accessed on the Eduqas website.
5. As the exam gets closer each student will be given a 100-day revision challenge. The aim of this is for the student to complete one thing every day starting 100 days before the exam. They vary in difficulty and time but is a great way to check and track revision.
6. Cooking Practice. A large part of the NEA is the preparation and cooking of the dishes they wish to make. Practice, practice and more practice is key to developing these skills and instilling confidence in their own cooking. All the recipes that we make in school and more can be accessed through their Teams account.
7. There is a revision guide available to support with all practice booklets and past papers in preparation for the exam. This will be available to order through Parent Pay from November or through Amazon.

