

AQA: GCSE FOOD PREPARATION AND NUTRITION

A GUIDE TO THE COURSE



What does a typical lesson look like?

Year 9 and 10: Students will develop a deeper knowledge of food, nutrition and food science.

Students will complete units of work that help enhance their subject knowledge and their practical skills.

Year 11: This years work contribute towards the final GCSE and therefore students will work on the 2 NEA (non exam assessments) projects .
Lessons will be split between theory and NEA focuses

Assessment overview:

NEA: (Coursework)

NEA 1: investigation (35 marks)

NEA 2: skills (75 marks) (42 of these marks are practical)

(100 marks) 50% of total GCSE

Exam:

Theory Exam 2 hours

(100 marks) 50% of total GCSE

Time frames:

practical:

1-2 a cycle- some of these may be practicals split across lessons to demonstrate higher level skills or investigation style (science of food)

Theory

The other 3 lessons and Recapped in year 11

NEA Coursework:

NEA 1: September- October half term

NEA2: November– March (3 hour practical exam Feb)

All in year 11 the exam board do not release NEA 1 material until 1st September of the exam year.

Key skills required

- The ability to work independently outside of lesson time
- Dedicated and proactive
- Strong Scientific ability
- Interest in food science or nutrition
- Good practical ability

Careers In Food:

You can work in the hospitality/ catering industry. You could work as a food technologist, product/ recipe development, chef, restaurateur, nutritionist, food writer, restaurant critic, food journalist, dietician etc...

Next steps (A LEVEL etc...):

Science A Levels will help with some of the more scientific routes into a career in food at the moment there is no food A Level but subjects such as Biology and Chemistry would complement.

Or

Apprenticeships/ college courses, these would be at an external provider.