

FOOD

PREPARATION & NUTRITION

GCSE qualification



An exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.

5 CORE TOPICS

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

50% of the GCSE is a written examination taken at the end of the course

50% of the GCSE is Non Exam Assessment (NEA) – 2 tasks completed in a specific timeframe and based on practical skills and a written report.

What skills do you need to be successful?

- Enthusiasm!
- Perseverance, to strive for perfection.
- Organisation of own work, completing homework, bringing ingredients etc.
- Ability to work independently to reach end goals
- Ability to plan and prepare.
- Be able to recognise problems and be able to work out solutions
- Be able to explain and justify thoughts and ideas using technical language.
- Interest in food, beyond eating it!!

Grades will be awarded 9-1.