

Year 11 Parent/Career subject information - subject guide to success

SUBJECT: **GCSE in Food Preparation and Nutrition**

Course Breakdown

Term 1-3	<p>Nea 1 The brief is set by the exam board and students will select the option best suited to their area of interest.</p> <p>Students will need to interpret the brief and investigate the background to the task, developing different dishes.</p> <p>This will culminate in a mandatory 3 hour practical assessment where the student will prepare chosen dishes with appropriate accompaniments following time plan and produce high skill dishes showcasing their skills</p> <p>Assessment: 50% of GCSE. Non-exam assessment (NEA) set and marked by the school and moderated by the exam board</p>
Term 3-5	<p>Students will re-visit main themes of the course including Nutrition, Food science, Food and the Environment, Food Safety and Food preparation.</p> <p>Assessment: A written exam 1hour 45 minutes 50% of the course</p>

Revision Resources

- <https://www.bbc.co.uk/bitesize/subjectsj> Home Economics: Food and Nutrition (CCEA) This covers core information on all key topics.
- <https://app.senecalearning.com/courses?> Eduquas food preparation and nutrition

Revision Strategies

- *Continually discuss your progress with adults at home.*
- Use the tracking sheets provided.
- It is of utmost importance that students take ownership of the development of their project. Every dish will be different and will be informed by the students own personal input. Your teacher will not tell you what to make and how. Students need to investigate, and experiment to develop their products. Your teacher will tell you when and how you are showing evidence of skills.

Intervention/Catch up Sessions and Support

Catch up session are nominally on Friday 3-4pm. Please book this with Mrs Fellows If you fall behind then you will be invited.