



GCSE Food Studies

AQA exam board

What is Food Preparation & Nutrition?

Food preparation and nutrition helps develop students' creativity, with making of food products a vital feature of their experience of taking this specification. This two unit specification requires students to develop their application of knowledge and understanding when developing ideas, planning, producing products and evaluating them.

The course structure for Year 10 and Year 11:

Year 10 would involve students learning about their Design and Technology subject through theory and practical lessons and an opportunity to work with a professional chef. In Year 11, students begin their food investigation project (50% of final GCSE grade) and in May take a 1 hour 45 minutes written paper (50% of final GCSE grade).

Lesson structure and timetabling:

Students studying this course have three lessons per week consisting of one double and one single lesson. Although developing their skills through cooking is important, they will not cook every week. It is vital they learn the core knowledge of the subject for their GCSE exam.

What career could this qualification lead to?

- ⇒ Professional chef
- ⇒ Nutritionist
- ⇒ Dietician
- ⇒ Hospitality and Catering
- ⇒ Food Manufacturing
- ⇒ Teaching
- ⇒ Food Technologist
- ⇒ Many more food related careers

Further information:

Students who are interested in this course can get in touch with Miss Horn, and can view the course on AQA's website.