SLOUGH and ETON

AQA GCSE FOOD PREPARATION & NUTRITION






Cook. Create. Nourish.

WHAT YOU LEARN

- Nutrition and health
- Food science experiments
- Cooking and food preparation skills
- Food safety and hygiene
- Food cultures and cuisines

THE WRITTEN EXAM (50%)

- **2 hour written exam**
- Nutrition, food science, food safety & food choices
- Includes multiple choice, short and long answer questions

NEA PRACTICAL ASSESSMENTS (50%)

- 50% of your GCSE grade
- 1x food investigation task
- 1x food preparation task
- Plan, prepare, cook, and present a **3 course meal**.

SKILLS YOU DEVELOP

- Culinary skills & techniques
- Understanding of nutrition
- Time management & organisation

CAREER OPPORTUNITIES

- Chef
- Nutritionist
- Food Scientist
- Dietitian



FURTHER EDUCATION

- Cooking Apprenticeships
- Catering Courses

SPEAK TO OUR STAFF

- Curriculum **Lead** - **Miss Horn**
- Deputy Curriculum Lead - **Mrs Kumar**
- Food Technician - **Mrs Sihra**

