

Title **Food Preparation and Nutrition**

For more information, please consult:
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Examination Board: Y9 - BTEC (Edexcel)- Jamie's Home Cooking Skills.
Y10 - Level 2 in Food Safety and Catering(CIEH).
Y10/11 - AQA GCSE

Qualification: BTEC Level 2 CIEH Level 2 AQA GCSE

Tiers: N/A

Grades: BTEC - Pass/Fail CIEH Pass/Fail AQA 1-9

Introduction:- Three great courses to provide a unique opportunity to learn important life skills and concepts concerning food, its preparation and healthy eating. Understanding food production, sustainability, processing, consumerism and special dietary needs. Excellent start to a career in Food.

What will I study each year?

- Y9** Follow the BTEC Jamie's Home Cooking Skills specification – lots of practical.
- Y10** Complete the level 2 Award.
Cover the AQA GCSE Food Preparation and Nutrition specification
- Y11** Complete two NEA tasks set by the examination board. (Not released until September and November in Y11)
Revision for written paper and 3 hours practical examination.

How will my work be assessed?

- BTEC** Practical and folder work throughout course, a final assessment:-
To plan prepare, cook and serve a nutritious two course meal.
- CIEH** Follow course and multiple choice examination questions.
- AQA GCSE** Two NEA tasks.
1. Food Investigation (15%)
2. Food Preparation Assessment – portfolio and 3 hour practical examination (35%) 1 3/4 hour written examination

Why study Food Preparation and Nutrition

- BTEC** Jamie's Home Cooking Skills – Use basic skills, follow Jamie Oliver recipes to develop knowledge and essential skills required to cook simple, nutritious meals at home.
- CIEH** Level 2 Award in Food Safety and Catering – a qualification needed to work in the food industry, great for a weekend job.

AQA

GCSE Food Preparation and Nutrition – Food Skills and Techniques integrated into five sections

- a) Food, Nutrition and Health
- b) Food Science
- c) Food Safety
- d) Food Choice
- e) Food Provenance.

Extra-curriculum activities/trips - N/A

What would this subject enable me to do when I finish school?

Courses in Hospitality and Catering, Work in local food industries and Restaurants, Chef, Dietician, Environmental Health Officer, Food Chemist, Product Development, Nutritionist, Hotel and Restaurant Manager, Teacher.

How parents or other members of the public can find out more about the curriculum your subject is following

www.jamieshomecookingskill.com www.aqa.org.uk



OUR FOOD PROVENANCE!

The Soil Association inspects all of our food purchasing and sources of supply, including UK Red Tractor Meat - Organic Milk & Eggs SAC Sustainable Farm - Free Range Eggs. In addition we use only Fair Trade Bananas, Coffee & Cocoa.

LOCAL PRODUCE: Vegetables - Potatoes - Seasonal Fruit - Fresh Bread from Mobyay - Milk & Eggs from Kent.

LOCAL SUPPLIERS: Wincobles Butcher - Madelyn Baker - Madeline Greenough - Springbovine Goats



SEASONAL ORGANIC
SUSTAINABLE FREERANGE
LOCAL TRACEABLE HEALTHY

WWW.INDEPENDENTCATERING.CO.UK

