

Title GCSE Food Preparation and Nutrition			
For more information, please consult: S Shaw			
HOD DT:- S Cook Director of Food sshaw@gilesacademy.co.uk			
Examination Board: AQA			
Qualification: GCSE			
Tiers: n/a			
Grades: 9 - 1			
Why study subject name? / Learning Aims / Learning Objectives			
<p>The new GCSE focuses on practical cooking skills to ensure that students develop greater understanding of nutrition, food provenance and the working characteristics of food materials. At the heart of the qualification is a focus on developing practical cookery skills and a robust understanding of nutrition. The qualification brings together the most important elements of other food related courses under the umbrella of a brand new GCSE.</p> <p>Courses based on this specification should enable students to:</p> <ul style="list-style-type: none"> • demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment • develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks • understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health • understand the economic, environmental, ethical, and socio-cultural influences on food availability, production processes, and diet and health choices • demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food • understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international), to inspire new ideas or modify existing recipes. 			
What will I be learning and progressing to each year?			
Year	Key Knowledge	Key Skills	Key Vocabulary

9	<p>Follow the AQA specification: -</p> <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance. 	<p>Follow the AQA specification: -</p> <p>Developing practical skills and techniques. Carrying out practical experiments (scientific) Nutritional analysis How to present a dish attractively Understanding functional and chemical properties of food Selecting appropriate cooking methods Understanding food and the environment Developing recipes and considering special diets/nutritional needs/ target markets.</p>	Glossary provided by AQA
	<p>Link to knowledge organiser here</p> <p>AQA website</p>	<p>Link to homework here</p> <p>Giles app</p>	<p>Link to full Y9 vocabulary here</p> <p>AQA Giles app</p>
	<p>The content of your curriculum in this academic year for your subject</p> <p>Follow the AQA specification / scheme of work under the 5 sections: -</p> <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance. <p>Relevant practical tasks, scientific experiments and theory throughout.</p>		
Year	Key Knowledge	Key Skills	Key Vocabulary
10	Continue working through AQA specification from Year 9	Continue from Year 9	As Year 9
	Link to knowledge organiser here	Link to homework here	Link to full Y10 vocabulary here

	AQA website	Giles app	AQA Giles app
<p>The content of your curriculum in this academic year for your subject</p> <p>Follow the AQA specification / scheme of work under the 5 sections: -</p> <ol style="list-style-type: none"> 1. Food, nutrition and health 2. Food science 3. Food safety 4. Food choice 5. Food provenance. 			
Year	Key Knowledge	Key Skills	Key Vocabulary
11	Use all knowledge from Year 9 and 10 to produce NEA 1 and NEA 2. Revision for final examination.	Show understanding of skills / techniques, knowledge to produce NEA 1 and NEA 2.	Understand vocabulary and use in NEA 1 and NEA 2
	<p>Link to knowledge organiser here</p> <p>AQA website</p>	<p>Link to homework/revision here</p> <p>Giles app</p>	<p>Link to full Y11 vocabulary here</p> <p>AQA Giles app</p>
<p>The content of your curriculum in this academic year for your subject</p> <p>NEA 1 – Food Investigation Task (September – November)</p> <p>NEA 2 – Food Preparation Task (November – March) 3-hour final practical examination</p> <p>Revision for final examination (March – June)</p>			
<p>How will my work be assessed? / assessment components / frequency / term</p>			
Y9	<p>All practical products and investigations. All worksheets. Assessments / tests at end of each section / topic</p>		

Y10	All practical products and investigations. All worksheets. Assessments / tests at end of each section / topic
Y11	NEA 1 and NEA 2 – marked according to AQA criteria for submission to examination board – 50% of the final grade Revision, tests, practise questions and papers

Extra-curriculum activities / Trips / Work experience / Community cohesion / Events participation

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

Product development, Chef, Dietician, sports nutritionist, consumer research analyst, teacher.

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

Food a Fact of Life. AQA. British Nutrition Foundation

Image

