

Year 9 Subject Options

Technology – Food

Qualification: Food Preparation and Nutrition

Exam Board: AQA - GCSE

Level of Achievement: GCSE Grades 9 - 1

Subject Content & Key Points

This is a new subject and will be taught first from September 2016. Fresh and exciting, the new GCSE Food Preparation and Nutrition specification equips students with an array of culinary techniques, as well as knowledge of nutrition, food traditions and kitchen safety. These are intended to be integrated into the five sections:

1. Food, nutrition and health
2. Food science
3. Food safety
4. Food choice
5. Food provenance

Assessment – How you will get your final grade

What's assessed

- Theoretical knowledge of food preparation and nutrition from Sections 1 to 5 above.

How it's assessed

- Written exam: 1 hour 45 minutes, 100 marks, 50% of GCSE
- Controlled Assessment: practical 40 page portfolio 50% of GCSE

Questions

- Multiple choice questions (20 marks)
- Five questions each with a number of sub questions (80 marks)

Subject Teachers:

- Miss D Cawley
- Mr J Swain

Useful Links:

websites...
Exam boards...
<http://web.aqa.org.uk/>

Student Voice

For more information on this subject speak to ...



Teacher Voice

For more information on this subject speak to...

Mr Swain

