

Faculty : Technology - Food

Subject : GCSE Food Preparation and Nutrition



St John Fisher
Catholic High School

Faculty Introduction:

The thing you really need is enthusiasm and passion! You need to be able to feel the ingredients you are working with and enjoy being creative. It is important that you enjoy cooking a variety of products and are willing to try new things. There is an academic side to it too; you will learn about diet and nutrition, the science of food, industrial production and environmental issues concerning food production. You will also investigate how to prepare food safely in both the test kitchen and in industry.



It should be noted that you will have to be organised and provide your own ingredients. Students will also be expected to attempt all practical work, even if it is not a family favourite!

Topics/Modules to be covered in the year:

In Year 11 students work on their Non-exam Assessment which is 50% of the total mark. This includes two tasks. Task 1 is a science investigation with a 1500-2000 word essay worth 15%. In Task 2 students will be given an exam board set design brief and will work independently to create and develop new food products. This will result in the completion of a portfolio of work and a final 3 hour practical exam. There is then a written exam at the end of Year 11 which is worth 50%, this examines students on the whole specification and the contents of the text book.

Assessment:

Non-exam Assessment which is assessed by the teacher.
Written examination.

Homework expectations/key deadlines:

Homework is set regularly on topics taught in Year 10 and there will be deadlines given for the NEA Tasks 1 and 2.

Enrichment activities/revision sessions:

Students will be invited to extra sessions at lunchtime and after school to keep on target with the work set.

Useful websites for revision/revision guides/exam boards:

www.aqa.org.uk

www.foodfactoflife.org.uk