This guide is for students, parents and carers. It outlines: Information about the GCSE course; the topics on each examination paper and where students can find revision resources; and ends with examination tips specific to this subject.

**Course Title and Exam Board**

|  |  |  |
| --- | --- | --- |
| Exam board | AQA | |
| Course title | GCSE FOOD PREPARATION AND NUTRITION | |
| Course structure and assessment | How it's assessed  •Written exam: 1 hour 45 minutes  •100 marks  •50 % of GCSE  How it's assessed  •Task 1: Written or electronic report  (1,500 – 2,000 words) including photographic  evidence of the practical investigation.  •Task 2: Written or electronic portfolio  including photographic evidence.  Photographic evidence of the three final  dishes must be included. | |
| Key dates | NEA 1&2 deadline | Tuesday 23rd April 2019 |

**GCSE Examinations**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Paper | Marks | Duration | Weighting | Topics on this paper |
| 8585 GCSE  FOOD PREPARATION AND NUTRITION | 100 marks | 1hr 45mins | 50% of the GCSE | Questions  •• Multiple choice questions (20 marks)  •• Five questions, each with a number of  sub questions (80 marks) |

**Course Components (a more detailed explanation of skills and topics)**

Examination Paper 1 – GCSE FOOD PREPARATION AND NUTRITION

Students apply knowledge and understanding in order to draw together information from different areas of the specification

Students need to recall information

Students will apply their knowledge and understanding in practical and theoretical contexts.

Students will be examined on: 1 Food, nutrition and health, 2 Food science, 3 Food safety, 4 Food choice, 5 Food provenance.

**Where are the revision resources?**

|  |  |
| --- | --- |
| Revision topics | What resources to use (website links, student: drive titles of folders/ documents; books recommended etc.) |
| **Exam paper** | Ensure good use is made of SENECA through the Google Classroom. You should complete a section a term in Y11.  https://app.senecalearning.com/login |
| 1 Food, nutrition and health  2 Food science  3 Food safety  4 Food choice  5 Food provenance. |
| AQA GCSE Food Preparation & Nutrition- Digital book  User name- SLONGH3 Password- STUDENT3  For access, follow the link in your Google Classroom |
| Exam past papers  The AQA specimen paper and the 2018 exam are available to view. Both are saved with the mark scheme so you can see view all possible answers.  P/students |
| DIN / Memory platforms  All lesson starters are available to view again! They are saved in section and subject folders.  P/Students |
| F&N AQA key words and definitions.  Look up any term to check you know what it means!  P/students |

**Three Examination Tips Specific to this Subject**

**What will the Examination Involve?**

**Section A will contain 20 multiple-choice questions.**

Section B will focus on various written questions.

**What can a student do to prepare?**

Look up the topics noted above and research them. If there is an area you are not sure on, concentrate your efforts there first.

Review recipes that have procedures mentioned above (e.g. raising agents) and think about why they use them.