

GCSE Food and Nutrition

HOLYROOD
ACADEMY



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Overview of GCSE Food and Nutrition

WHAT IS COVERED

Food and nutrition GCSE is integrated into these five sections

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



Examinations



**50% Written
Examination**



**15% Food
Science
Investigation
(practical)**



**35% Food
Preparation
(practical)**



EXAM: Paper 1: Food preparation and nutrition (50%)

What's assessed

Theoretical knowledge of food preparation and nutrition from subject content.

How it's assessed

Written exam: 1 hour 45 minutes

100 marks

50% of GCSE

Questions

Multiple choice questions (20 marks)

Five questions each with a number of sub questions (80 marks)



NON EXAM ASSESSMENT: (NEA)

NEA 1: Food investigation (15%)

Students' understanding of the working characteristics, functional and chemical properties of ingredients.



NON EXAM ASSESSMENT: (NEA)

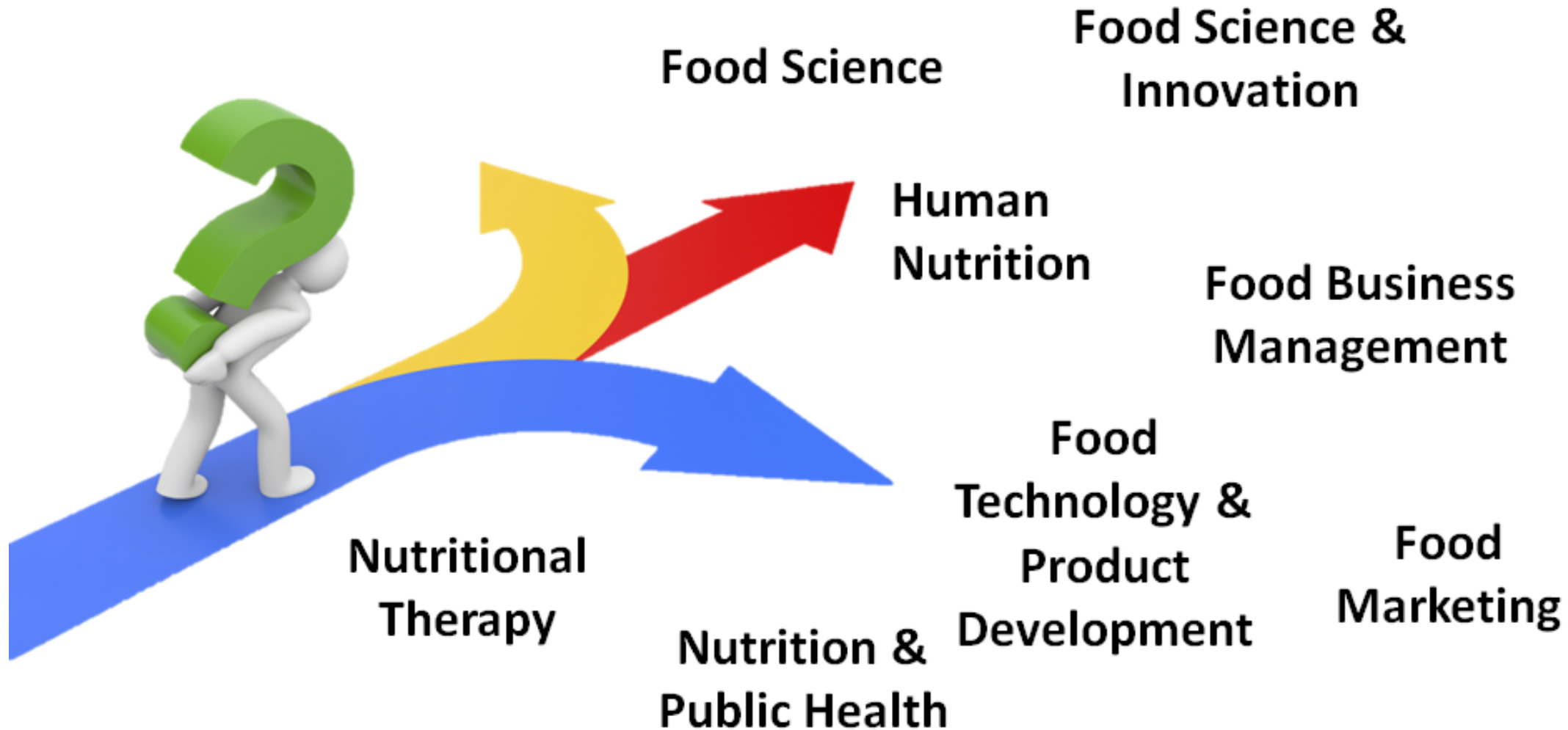
NEA 2: Food preparation assessment (35%)

Students' knowledge, skills and understanding in relation to the **planning, preparation, cooking, presentation of food** and **application of nutrition** related to the chosen task.

Students will prepare, cook and present a final set of three highly skilled dishes within three hours, planning in advance how this will be achieved.



Where can it take me for university?



Where can it take me for a career ?



Any questions

You will have an opportunity to ask any questions you might have tomorrow night during the year 9 parents' evening.

Otherwise you can contact me via email

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