



SWANMORE

GCSE Food and Nutrition

How is my child assessed?

50%
Course
work

50%
Exam

- Pupils will complete two pieces of coursework (NEA1 and NEA 2) and one written examination.
- NEA 1 is released in September of year 11 and NEA 2 is released in November of year 11.
- Pupils have one opportunity to complete coursework tasks, as the task content changes each year.

Exam and Skills:

Pupils will be taught through the delivery of modules (1/2 term to 1 term in length) that focus on the six areas of course content. These are Food Commodities, Principles of Nutrition, Diet and Good Health, The science of food, Where food comes from and Cooking and food preparation. Each area enables learners to make connections between theory and practice with practical dishes prepared most weeks. This allows students to apply their understanding of food science and nutrition to practical cooking. Students are expected to weigh and bring in their own ingredients and follow all health and hygiene rules. We encourage pupils to start making revision resources from the start of the course for each mock examination, with time in the lead up to the exam spent revisiting previously learnt topics and developing revision techniques. As the pupils progress through the course and the content builds, this will give pupils an opportunity to interleave their revision with their new learning and build their memory recall of key pieces of information.

Pupils sit one exam in GCSE Food Preparation and Nutrition. The paper is 1 hour 45 minutes long and makes up 100 marks of the final grade that pupils are awarded in the summer of year 11. In the examination pupils will be asked questions about any of the knowledge and understanding of the six areas of content they have covered over the two years. Section A of the paper is a visual stimulus with related questions. Section B is a mixture of short and longer answer questions.

Course Work:

The coursework (NEA Non-Examined Assessment) is two pieces of assessment set by the examination board to be completed in the year the learner is entered for the qualification. Both are completed in school and under exam conditions. NEA1 is the Food Investigation Assessment, worth 15% of the overall grade. Learners are required to research and plan a food investigation, carry out experiments, then analyse and evaluate their findings. The theme set is different each year, with previous tasks including the characteristics and function of sugars in cakes, fats in shortcrust pastry and raising agents in scones. This NEA is completed in the autumn term of Year 11.

NEA 2 is the Food Preparation Assessment, worth 35% of the overall grade. This takes place from November and lasts until April of year 11, with time taken out for mock exam preparation during the assessment periods. NEA 2 requires learners to plan, prepare, cook and present a selection of dishes to meet particular requirements as set by the examination board. These could be dietary needs, lifestyle choices or specific content. Previous themes have included a Valentines meal, Street Food, Children's Healthy Eating menu and Vegetarian products. Students will cook 3 dishes in 3 hours as part of this assessment, then evaluate and analyse their dishes and that of their peers.



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Revision Resources

All pupils have access to Google Classroom. This is where they can get access to useful revision resources, including the login details for our digital textbook. Pupils are provided with Learning Checklists that give pupils an overview of each topic they need to know for the examination.

Pupils will be encouraged to start making revision resources from the start of the course for each module of work. This will allow them to interleave their revision with their new learning and build their memory recall of key pieces of information. Pupils will be set Seneca (www.senecalearning.com) work to complete online and encouraged to make use of this revision website throughout the course.

Pupils will be supported to make revision resources including mind maps, knowledge organisers, flashcards and quizzes, as well as guided to practice and self-assess examination questions in order to improve their responses. Learning keywords is an important part of the course and pupils are given lists of words they will need to know the meaning of and be able to use when answering questions.

Current specification text books and revision guides:

- Collins WJEC EDUQAS GCSE (9-1) Food Preparation and Nutrition – ISBN 978-0-00-829202-7 – This is the revision guide that is available from the college or online. It is approved by the examination board. It includes access to an e-book.
- Illuminate EDUQAS Digital Textbook – available at www.illuminate.digital/eduqasfood with the student log on and password details provided to all students on google classroom. This has been purchased by college for use by all students and is available online only.
- WJEC EDUQAS GCSE (9-1) Food Preparation and Nutrition – ISBN 978-1-4718-6750-7 – This is an examination board approved text book that goes into more detail in each topic.
- Other EDUQAS Food Preparation and Nutrition revision guides include My Revision Notes from Hodder Education – ISBN 978-1-4718-8539-6 and CGP revision notes ISBN 978-1-78294-652-6. These cover all the same content.

Other useful resources

- <https://www.bbc.co.uk/bitesize/subjects/zdn9jhw>
- www.foodafactoflife.co.uk

Exam Board



Exam Board: WJEC EDUQAS

GCSE Title: Food Preparation and Nutrition

The exam board website contains further information about the course, as well as past papers and past NEA topics.

Scan the QR code to go to the exam board website for more information.

<https://resources.eduqas.co.uk/>