FOOD, PREPARATION & NUTRITION **COURSE STRUCTURE** AQA GRADE 1-9

WHAT IS COVERED

\mathbf{x}
X
×
\star
· •

Food, nutrition and health Food science

- Food safety
- Food choice
- Food provenance X



What is assessed?

Your understanding of the working characteristics, functional and chemical properties of ingredients. Focusses on one particular topic e.g. raising agents, enzymic browning, sauce making, pastry ingredients etc.

How it is assessed/format

A 1500-2000 word report including photographic evidence of a practical investigation. 8 hours of work

What is assessed? Your knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition relating to a chosen task on either a particular cuisine, a nutritional focus or dietary need.

How it is assessed / format

A written portfolio which includes photographic evidence of a wide range of practical work.

Format

You will prepare, cook and present a final menu of three dishes within three hours, planning in advance how this will be achieved.



WRITTEN EXAM

What is assessed?

Theoretical knowledge of food preparation and nutrition from subject content

How it is assessed

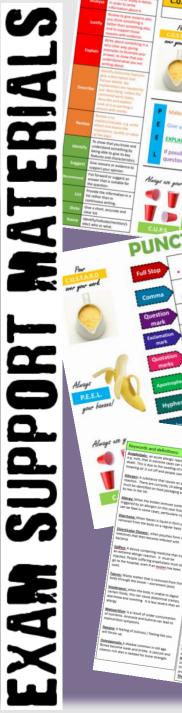
Written exam: 1 hour and 45 minutes 100 marks

Format

Multiple choice questions (20 marks)

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







REVISON MATS AND REVISON CARDS ARE ALL AVAILABLE ON TEAMS

www.illuminate.digital/aqafood

(copy the link above to access the GCSE digital learning textbook for AQA Food & Nutrition – This is the book that we use in our classroom lessons)

To access the digital book you will need to enter the details below:

- username BRIN3
- Password student3

Please look after these login in details as you will need this book along with my revision mats to prepare you for Year 11 Keep up the great work! Mrs Eagles

