

Subject	Assessment	Information about the course	This subject will suit...
<p data-bbox="206 331 517 451">Food Preparation and Nutrition GCSE</p> <p data-bbox="206 544 253 571">9-1</p>  <p data-bbox="206 1015 356 1086"><i>Taught by Mrs Logan</i></p>	<p data-bbox="555 296 943 363">Controlled assessment 50% Written examination 50%</p> <p data-bbox="555 408 1104 547">Examination Students will sit one 1 hour 30 minute exam at the end of this course on nutrition.</p> <p data-bbox="555 595 1144 734">Controlled assessments Two pieces of controlled assessment will take place during the teaching of this course.</p> <p data-bbox="555 782 1144 849">The first is a food investigation task contributing 15% of the final GCSE grade.</p> <p data-bbox="555 896 1144 1110">The second is a food preparation task where students are required to demonstrate a variety of culinary skills in the preparation of several dishes. This will contribute to 35% of the total GCSE grade.</p>	<p data-bbox="1205 296 1731 443">Throughout the teaching of Food Preparation and Nutrition, learners will also understand the huge challenges that we face globally to supply the world with nutritious and safe food.</p> <p data-bbox="1205 491 1709 606">Food Preparation and Nutrition GCSE will help learners to discover the essentials of the food science behind cooking and bring learning to life.</p> <p data-bbox="1205 654 1731 801">Exciting and contemporary - It's designed to motivate students to develop the high level of knowledge, understanding and skills to cook and apply the principles of food science, nutrition and healthy eating.</p> <p data-bbox="1205 849 1731 963">Keeps the subject meaningful - Students learn about improving lives through better knowledge of food, where it comes from and how it affects our bodies.</p> <p data-bbox="1205 1011 1731 1158">Inspiration from around the world - Explore a range of ingredients and processes from different culinary traditions (traditional British and international) to inspire new ideas or modify existing recipes.</p> <p data-bbox="1205 1206 1731 1289">Skills for the future - Progression Into higher education through general or vocational qualifications and into a career.</p>	<p data-bbox="1769 296 2112 529">Learners who are beginning a GCSE (9-1) Food Preparation and Nutrition course are likely to have followed a Key Stage 3 programme of study in Food.</p> <p data-bbox="1769 568 2112 734">This course will suit students who have shown a real interest in all aspects of food technology.</p> <p data-bbox="1769 772 2112 903">Students need to be interested in research and developing ideas related to recipes.</p> <p data-bbox="1769 941 2112 1107">Students must have a passion for science. Food science is a key element of this new and exciting GCSE.</p> <p data-bbox="1769 1145 2112 1347">Students <u>MUST</u> be good time-keepers and well organised as both coursework projects have to be done under controlled conditions.</p>

