

DESIGN TECHNOLOGY

KS4 (Food)

Curriculum Purpose

In year 11 Food and nutrition students complete coursework NEAs to make up 50% of their grade. They must complete two different pieces of coursework. NEA 1 is a scientific investigation to investigate the functional properties of ingredients and NEA 2 is a design and produce 3 dishes to fit a brief given by the exam board. The three dishes are cooked in a final food exam practical that will take place before Easter.

YR 11



Course Content and Skill Development

This new GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition. Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance

Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.



Specification Link

<https://www.aqa.org.uk/subjects/food>

| Paper 1: Food preparation and nutrition |
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| What's assessed Theoretical knowledge of food preparation and nutrition from Sections 1 to 5. |
| How it's assessed <ul style="list-style-type: none"> Written exam: 1 hour 45 minutes 100 marks 50% of GCSE |
| Questions <ul style="list-style-type: none"> Multiple choice questions (20 marks) Five questions each with a number of sub questions (80 marks) |

| Non-exam assessment (NEA) |
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| What's assessed Task 1: Food investigation (30 marks) Students' understanding of the working characteristics, functional and chemical properties of ingredients. Practical investigations are a compulsory element of this NEA task. Task 2: Food preparation assessment (70 marks) 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 menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved. |
| How it's assessed <ul style="list-style-type: none"> 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. |

The final exams/ assessment:

As well as completing a written exam mock. Assessment will be ongoing throughout the project. Students will receive verbal feedback as they progress through tasks and overcome problems and challenges within their learning. They will be encouraged to reflect on success and problems that they themselves and others around them have encountered. They will also have the opportunity to self and peer assess using guidance sheets tailored to each project. They will be able to monitor their progress towards coursework goal on an online tracker that will be shared with them on google classroom. Their coursework will be internally assessed and externally moderated. Their final exams will be externally marked.

Home Learning expectations

Students should complete planning to allow them to stay on track with their controlled assessment in lessons. They must also organise their ingredients when required.

They should also complete revision. Purchasing a 9-1 GCSE Food PREP and nutrition revision guide would help them with this.

The final exams/ assessment

- 50% final written exam
- 50% from 2 x NEA/ controlled assessment coursework tasks

Useful Information

Exam board resources website past papers
<https://www.aqa.org.uk/subjects/food-preparation-and-nutrition/gcse/food-preparation-and-nutrition-8585/assessment-resources>

Food
<https://www.bbc.co.uk/bitesize/subjects/zdn9jhv>

