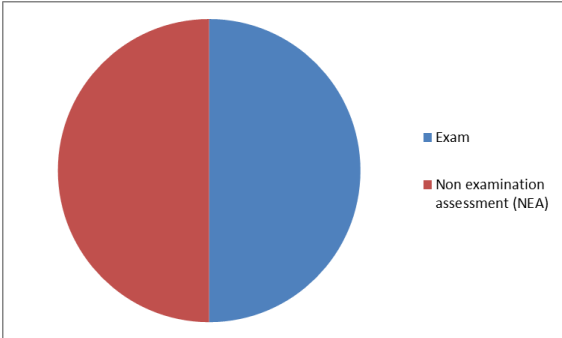


GCSE FOOD PREPARATION AND NUTRITION

<p style="text-align: center;">AT A GLANCE</p>	<p style="text-align: center;">FORMAT</p>
<div style="text-align: center;">  <p>■ Exam ■ Non examination assessment (NEA)</p> </div> <p>Component 1: Principles of Food Preparation and Nutrition - 50% of qualification Written examination: 1 hour 45 minutes Section A: questions based on stimulus material. Section B: structured, short and extended response questions.</p> <p>Component 2: Food Preparation and Nutrition in Action - 50% of qualification Non-examination assessment. Internally assessed, externally moderated Assessment 1: 8 hours 15% of qualification Assessment 2: 12 hours 35% of qualification</p>	<p>FOOD PREPARATION AND NUTRITION</p> <p>Component 1 - Principles of Food Preparation and Nutrition – Year 10</p> <p>Component 2: Food Preparation and Nutrition in Action – Year 11</p> <p>Areas of study:</p> <ol style="list-style-type: none"> 1. Food commodities 2. Principles of nutrition 3. Diet and good health 4. The science of food 5. Where food comes from 6. Cooking and food preparation
<p>SUCCESS TIPS</p>	
<p><u>Top Tips for successful completion of the exam paper</u></p> <ul style="list-style-type: none"> • Ensure that you do not spend a disproportionate amount of time on a question which is only worth a few marks and then don't have time to complete a question worth more. You can always come back to earlier questions at the end of the exam if time allows. • Check the number of marks available for each question as this reflects the number of points the examiner is looking for. A question worth two marks is likely to want two key pieces of information. Whereas a questions worth six will need a detailed explanation with relevant examples. • Ensure you write your answers in full sentences and give examples where appropriate to clarify your response. • Remember: Spelling, grammar and subject terminology will be considered in the awarding of marks. In extended writing questions sentence structure will be important. If the exam paper gives a set amount of space for you to respond use this as a guide to the amount and number of points they are expecting you to include. • Try pinning up your revision notes and mind maps in appropriate places around your home so that you can absorb key bits of information regularly. EG: beside your mirror, back of the bathroom door, on the side of the cereal box etc. Anywhere you will see it regularly. • Purchase the WJEC Revision and Exam workbooks 	
<p><u>Resources</u> Revision resources can be found on the exam board website: www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/ The student area also has a revision file with plenty of revision resources that can be used (W:\DT\2.KS4\GCSE Food preparation and nutrition\Year 11 Revision lessons) Revision and Exam workbooks are now available to purchase via Parent Pay. Once payment has been made they can be collected from Mr Oaten. (Most students have now purchased these)</p>	