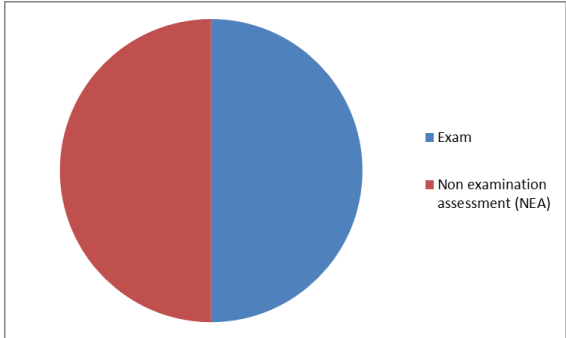


GCSE FOOD PREPARATION AND NUTRITION

| AT A GLANCE | FORMAT |
|--|--|
| <div data-bbox="197 309 764 645">  <p>A pie chart divided into two equal halves. The left half is red and the right half is blue. A legend to the right of the chart indicates that blue represents 'Exam' and red represents '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 2: 12 hours 50% 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 |
| SUCCESS TIPS | |
| <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. • Use a combination of all revision resources rather than focussing on one. | |
| <p><u>Resources</u></p> <p>Revision resources can be found on the exam board website: www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/</p> <p>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)</p> <p>All students have been supplied with Revision and Exam workbooks</p> <p>GCSE POD is an excellent online revision resource which is up to date and relevant to this qualification</p> | |