



DRAYTON MANOR HIGH SCHOOL

YEAR 10 & 11 COURSES

Subject Food Preparation and Nutrition

Course Level GCSE

Examining Body AQA

What will I be studying?

Year 10

Food preparation skills which are integrated into five core topics

1. Food, nutrition and health
2. Food science
3. Food safety
4. Food choice
5. Food provenance

Students will also complete 'Design and make' activities using NEA criteria and mark scheme to prepare them for year 11

Year 11

NEA 1

Research a chosen task covering all aspects in order to make accurate well justified dish choices. A record of all experiments will be completed including photographs and notes

NEA 2

Students will use a practical check list to demonstrate a wide range of highest possible level skills while practicing safe and hygienic food handling at all times.

This will be documented to produce a portfolio

Exam preparation

Written examination

What skills will I develop?

- Computing skills
- Application of number through practical tasks
- Working with others and communication skills
- Problem solving
- Practical and technical skills
- Designing and making skills
- Investigation of primary and secondary data
- Working within environmental, social and economic challenges
- Developing prototypes
- General practical skills
- Knife skills such as filleting
- Preparing fruits and vegetables
- Use of a cooker and other kitchen appliances
- Various cooking methods
- Sauce making: starch based, reduction and emulsion methods
- Tenderising and marinating
- Dough and pastry making and shaping
- Raising agents and setting mixtures
- Health and safety within a kitchen environment

How will the course be structured?

The course is comprised of 50% NEA (Non Exam Assessment) and 50% written examination.

Year 10

- Knowledge, skills and processes that covers the five main module areas.
- Design and make activities

Year 11

- Completion of two NEA Tasks
- Exam preparation
- Written examination

How will I be assessed?

Unit 1

Written exam worth 50% (100 marks)
1hr 45 mins

Unit 2

2 non-exam assessments worth 50%

Task 1 – Written or electronic report (1500–2000 words) including photographic evidence of the practical investigation (30 marks)

Task 2 – Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included (70 marks)

If you have any further questions about taking this course, who should you speak to?

1. Your DT Teacher
2. Head of Design Technology – Ms Walshe