

# Y11 Parents' Evening – Food Preparation & Nutrition GCSE Information Sheet

AQA GCSE Food Preparation & Nutrition: Specification -

<https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585>

## **Examination Information:**

GCSE Food Preparation and Nutrition is assessed through a 1 hour 45 minute examination paper which accounts for 50% of the final grade and two non-examination assessments (coursework projects) which make up the remaining 50% of the final grade.

The exam paper covers all aspects of the subject specification. Questions include a range of multiple choice questions, short answer questions and longer essay questions.

The non-examination assessments typically consist of two pieces of investigative work. The work is completed independently during Year 11 and involves carrying out research, developing and manufacturing suitable products and analysing results. There is a three-hour manufacturing assessment as part of the project which takes place in March of Year 11. Students present their work as a word-processed report that has to be completed by 27th March 2023. The report must be no more than 20 sides of A4 paper in length.

## **How you can support your child:**

In order to achieve the best possible overall grade for their Food Preparation and Nutrition GCSE we strongly recommend that students get into the habit of regular revision from now onwards, if they are not already doing so. 15 minutes a day will significantly enhance their understanding, skills and confidence with their subject knowledge. This could be spent revising from their folder, the revision book or Moodle. It is essential that all students have a good knowledge of nutrition, and this is a good starting point for their revision programme.

## **Key Websites:**

<https://senecalearning.com/en-GB/> - good for revision

<https://www.nutrition.org.uk/> - good for nutrition information

<https://explorefood.foodafactoflife.org.uk/Calculator/Recipe> - good for nutrition analysis

## **Moodle:**

All lessons and resources are available to students on Moodle – 2022-23 Food Technology Y11. It is important that if students are away from school that they catch up on the lessons that they have missed.

If you have any queries at any time please do not hesitate to contact the Food Technology Curriculum Area via the school: [info@ladymanners.derbyshire.sch.uk](mailto:info@ladymanners.derbyshire.sch.uk)