



DRAYTON MANOR HIGH SCHOOL

YEAR 10 & 11 COURSES

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| Subject | Food Preparation and Nutrition |
| Course Level | GCSE |
| Examining Body | AQA |

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| <p>What will I be studying?</p> <p>Year 10 Food preparation skills which are integrated into five core topics</p> <ol style="list-style-type: none">1. Food, nutrition and health2. Food science3. Food safety4. Food choice5. Food provenance <p>Students will also complete 'Design and make' activities using NEA criteria and mark scheme to prepare them for year 11</p> <p>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</p> <p>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</p> <p>Exam preparation Written examination</p> | <p>What skills will I develop?</p> <ul style="list-style-type: none">• 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 |
| <p>How will the course be structured? The course is comprised of 50% NEA (Non Exam Assessment) and 50% written examination.</p> <p>Year 10</p> <ul style="list-style-type: none">• Knowledge, skills and processes that covers the five main module areas.• Design and make activities <p>Year 11</p> <ul style="list-style-type: none">• Completion of two NEA Tasks• Exam preparation• Written examination | <p>How will I be assessed?</p> <p>Unit 1 Written exam worth 50% (100 marks) 1hr 45 mins</p> <p>Unit 2 2 non-exam assessments worth 50%</p> <p>Task 1 – Written or electronic report (1500–2000 words) including photographic evidence of the practical investigation (30 marks)</p> <p>Task 2 – Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included (70 marks)</p> |

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

1. Your DT Teacher
2. Head of DT – Mr Tennant