

At key stage 4 learners can opt to follow Food Preparation and Nutrition to GCSE level. Learners that opt to take Food Preparation and Nutrition will have 5 hours of lessons per fortnight and are working towards a GCSE qualification. They follow the AQA Food Preparation and Nutrition GCSE specification code: 8585.

Click here to view the GCSE specification

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

This AQA Food Preparation and Nutrition 8585 GCSE specification was new for first examination in June 2018. It is a linear course meaning that all learners will sit their exams at the end of the course.

Subject content

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

How it's assessed

- Written exam: 1 hour 45 minutes
- 100 marks
- 50% of GCSE

Non-exam assessment

Food investigation (15%) including a report and practical food investigation to take approximately 10 hours.

Food preparation assessment (35%) where learners will plan, prepare, cook and present a three course menu within 3 hours. They will also have to submit a concise portfolio of work.

The recommended time for this is a total of 20 hours.

Additional Information

Food technology offers an extensive range of extra-curricular provision, including:

Intervention- for year 11 learners to complete controlled assessment and catch up any missed pieces of work.

A healthy after school cookery club

Junior Masterchef competition for GCSE Food Preparation and Nutrition learners