Food Technology

Eduqas GCSE (9-1) Food Preparation and Nutrition

Students studying food preparation and nutrition will be :

* Demonstrate effective and safe cooking skills by planning, preparing and cooking a variety of food commodities whilst using different cooking techniques and equipment.
* Develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drinks.
* Understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health.
* Understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices.
* Demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food.
* Understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international) to inspire new ideas or modify existing recipes.

Summary of Assessment

**Component 1: Principles of Food Preparation and Nutrition**

* Written examination: 1 hour 45 minutes
* 50% of qualification

This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.

* Section A: questions based on stimulus material.
* Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.

**Component 2: Food Preparation and Nutrition in Action**

Non-examination assessment: internally assessed and externally moderated.

* Assessment 1: 8 hours
* Assessment 2: 12 hours
* 50% of qualification

**Assessment 1: The Food Investigation Assessment**

* A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

**Assessment 2: The Food Preparation Assessment**

* Prepare, cook and present a menu which assesses the learner’s knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.