

Food & Nutrition at GCSE FAQs

What exam board do we follow?

We use the Eduqas (WJEC) exam board.

What will we study?

Year 10: Commodities

- **Fruit and vegetables**
- **Milk, cheese and yoghurt**
- **Cereals**
- **Meat, poultry, fish and eggs**
- **Butter, oil, margarine, sugar and syrup**
- **Beans, Nuts, Seeds, Soya, Tofu and Mycoprotein**

How are these units assessed?

There are completed during year 11.

- **COMPONENT 1: Principles of food preparation and nutrition**
- **Written examination (1hour 45 minutes) 50% of qualification**
- **COMPONENT 2: Food preparation and nutrition in action**
- **Non-examination assessment (NEA) 50% of qualification**
- **Assessment 1: Food investigation**
- **Assessment 2: Food preparation**

What resources are available to support your learning?

Subject specific websites to support revision and independent learning:

www.bbcgoodfood.com

www.change4life.co.uk

<http://www.bbc.co.uk/education/subjects/z48jmp3>

Students have access to an online text book.

Recommended subject guides:

Eduqas GCSE Food Preparation and Nutrition,

Illuminate Publishing,

ISBN: 9781908682857

What extra support will school offer?

During year 11, students will have access to weekly study supports led by our Lead Teacher for food, Mr Jennings. All students have been provided with an Illuminate Digital login by their teacher, which gives them access to revision resources for all topics. Students also have access to the TGAT Moodle, with a variety of resources available for revision.

What can parents do to support?



The most successful students of GCSE Food & Nutrition are those who are actively prepare and practice recipes at home. This allows students to master technical cooking skills in preparation for the practical food exam. Accessing the online book at home, completing tasks, quizzes and watching videos also reinforces knowledge gained in lessons

