



Year 9

During this year pupils start the GCSE course. This is based around five core topics, nutrition and health, food science, food safety, food choice and food provenance. They continue to develop their practical skills cooking a variety of dishes, using a range of food commodities, evaluating their success and suggesting possible improvements.

Year 10

In year 10 students continue the GCSE course, building on prior knowledge and develop their understanding of food, nutrition and health, food science, food safety, food choice and food provenance. Students carry out practical tasks in relation to the five core areas. Developing the skills for the coursework tasks in year 11.

Pupils are involved in a set task from the Rotary Club and take part in 'the young chef' competition. They have the chance of representing the school in the finals at the College of West Anglia.

Year 11

In year 11 students will complete two controlled assessments in school. These will be timed and make up 50% of the students final GCSE grade. The coursework briefs are set externally by the exam board.

NEA 1- The Food investigation task, assesses the learner's knowledge, skills and understanding in relation to food science underlying the preparation and cooking of food. Students carry out experiments to answer a set task and produce a 1500 – 2000 report on their findings.

NEA 2 -The Food Preparation task assesses the student's ability to prepare, cook serve and present 3 dishes demonstrating their acquired practical skills and showing their understanding of a set task.

Exam Board: AQA

Coursework tasks:

NEA1 – Food Science investigation – 15%

NEA2 – Food preparation task – 35%

Theory paper: 1 hour 45 minutes – 50%

