

# Food Preparation & Nutrition GCSE

Examination  
Board: AQA  
Course Code:  
8585



ASSESSMENTS	LENGTH?	WHEN?	WORTH?
<p><b>Non-Examined Assessment</b></p> <p>The Non-Examined Assessment consists of:</p> <p>NEA 1— A food investigation - writing a formal report of 1,500—2,000 words.</p> <p>NEA 2— A Food Preparation Assessment where a final menu is produced alongside a portfolio of evidence to include analysis and evaluation of the nutritional, cost and sensory properties of your choices.</p>	<p>On going through Year 11</p>	<p>March</p>	<p>50%</p>
<p><b>Examination Paper</b></p> <p>Theoretical knowledge of food, nutrition and health, food science, food safety, food choice and food provenance.</p>	<p>1.45 hours</p>	<p>Summer Year 11</p>	<p>50%</p>

## WHAT SORTS OF THINGS DO SUCCESSFUL STUDENTS DO TO REVISE?

- Revisit and organise theory notes produced during Year 10 and combine with additional materials distributed during revision sessions in Year 11.
- Complete past papers at home and ask your teacher to check.
- Create revision cards, mind maps or posters on a range of topics—dependant on your preferred method of revising.
- Create a list of key technical vocabulary with some definitions. Test yourself on your understanding and ask your teacher if you are unsure.
- Look back at your mock examinations and compare your answers to the AQA mark scheme.

## WHERE CAN WE FIND USEFUL ONLINE RESOURCES?

- <https://app.senecalearning.com>
- <https://www.bbc.com/bitesize/subjects/zvg4d2p>
- AQA website

## PLUS...

NEA Food  
Preparation  
Assessment Day  
— March