Subject:	GCSE Food Preparation and Nutrition
Exam board:	AQA
Specification:	https://filestore.aqa.org.uk/resources/food/specifications/AQA-8585-SP-2016.PDF
How students will be assessed:	Written Paper : 1 Hour 45 Minutes. This tests the knowledge of Food and Nutrition taught on Sections 1-5. This makes up 50% of qualification.
	This exam is split into two sections.
	Section A (20 Marks Available)
	A range of multiple choice questions.
	Section B (80 Marks Available)
	 Total of 5 questions that include sub questions. These questions are extended answer questions that looks into how candidates analyse and evaluate a variety of elements of food and nutrition.
	Non-Exam Assessments: Food Preparation and Nutrition in Action
	Non-examination assessments are internally assessed but externally moderated.
	Assessment 1: 10 hours. Assessment 2: 20 hours in total 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.
	These assessments will be based on a choice of tasks released by AQA annually
Recommended revision guide:	CGP 9-1 GCSE Food Preparation & Nutrition AQA Complete Revision & Practice (withOnline Edition)
	https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnar42-gcse-food-preparation-nutrition-aqa
	CGP 9-1 GCSE Food Preparation & Nutrition AQA Revision Question Cards
	https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep- nutrition/fnaf41-gcse-food-preparation-nutrition-aqa
Other useful links:	SENECA Learning – https://senecalearning.com/
Period 6:	Wednesday, Week A,
AP1 Novemb er	Full Paper plus assessment of in lesson practical skills
AP2 February	Full Paper.