

AQA

AQA, Food Preparation and Nutrition – GCSE

9-1 grade **Year 11**

Components of the course:

50% written examination – multiple choice and essay style questions – June 2023.

15% NEA1 – Food Investigation – theme based independent food investigation – theme released September 2022. Launch date is Wednesday 21st September 2022.

35% NEA2 – Food practical – theme based independent research project – themes released early November 2022. The NEA2 includes several practicals including a 3-hour showcase practical exam to make 3 x products usually in the spring of Year 11 – Spring 2023.

How can I help my child?

Track SMHWk:

Ingredients, dates and products to be made are published on the SMHWk online website. There is an APP that can be downloaded specifically for your child. Let your child's Head of Year know if this isn't working for you.

Theory and Practical:

Students are grouped at the moment to give them an opportunity during the current project to complete theory and practical in alternate lessons.

Publications:

We have given **FREE** copies of the CGP subject book for the AQA course and a student workbook. Please monitor these are being used.

Make food at home:

Making a food product together, whether it be in advance of a lesson or after a lesson provides a concrete opportunity to ensure the practical elements are rehearsed. This will stand your child in good stead as we go through the course.

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Revision, mock exams and the final written exam:

Revision of topics is key. Using the CGP subject book, student workbook and revision cards all help. Students who do well in the final written examination have revised. We will also be using Seneca Learning and GCSE Pod APPS to help your child focus on content in this easy to use online system. We will run through these in class.

Discuss food and nutrition at home:

Having a chat about the products your child makes and the nutrition that is within the food is a really useful approach to support your child. Whether it be using an online nutrition calculator to calculate the nutrition of a product made at home or discussing a homemade alternative to a ready meal or fast food.

Engaging in discussion is really powerful and sharing the discussion enables us all to process what we have learnt. If you feel your child isn't progressing or making the connections through your discussions contact Ms Knight to find out about how you can enhance this aspect of developing learning.

Refrigeration:

All temperature controlled ingredients should be refrigerated when brought to school. De08 and De13 are open for students to put their ingredients in the kitchen's fridges on the day of cooking. Students then can collect their food product at 2:45pm on the day of making and take them home.

Applications to cook:

These are a paper document available in class that we invite students to use these when they are making products to help them layout and plan their practical food products. The details highlight ingredients, client, nutrition and there's space on the back for them to complete evaluations of their products and user test them. These are critical for each practical and are a requirement for students to cook as we go through the course.

Timeplans:

The timeplan helps students understand what they need to do at a specific time when they are making their food product. A dovetailed timeplan is something your child will learn to complete, to ensure they have the necessary planning and practical skills to complete the NEA2 3-hour practical examination.

Making food products to a deadline:

Kitchens are busy working environments. To produce a successful product to a deadline is a real skill and one that food outlets work to very tight deadlines. Students are required as a part of their NEA2 and elements of the course during the GCSE to cook products to deadlines. The NEA2 has a 3-hour practical examination, where students produce three food products within three hours.