

FOOD PREPARATION AND NUTRITION

AWARDING BODY: EQUQAS QUALIFICATION: GCSE AVAILABLE: ALL STUDENTS

COURSE OUTLINE

This subject is most suitable for students who:

Consider a career in nutrition, sport science, microbiology or the food industry

- Enjoy preparing meals for themselves and others
- Be able to demonstrate effective and safe cooking skills by planning, preparing and cooking a variety of
- food commodities
- To develop an understanding of the functional properties and chemical characteristics of food as well as a
- sound knowledge of the nutritional content of food and drinks.
- To understand and explore a range of ingredients and processes from different culinary traditions to inspire
- new ideas or modify existing recipes.
- Areas covered:
- Food commodities
- Principles of nutrition
- Diet and good health
- The science of food
- Where food comes from
- Cooking and food preparation



ASSESSMENT METHOD

Component 1	Principles of Food preparation and nutrition Written examination 1 hour 45 minutes	650%
Component 2	Food preparation and nutrition in action Internally assessed 2 assessments over 2 years	450%

SKILLS ACQUIRED

- To develop practical skills used in food preparation
- To develop sensitivity, creativity and aesthetic appreciation.
- To understand the relationship between diet, nutrition and health
- To develop ability in team work and problem solving

Specification: http://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/eduqas-gcse-food-preparation-nutrition-spec-from-2016.pdf?language_id=1&dotcache=no&dotcache=refresh

Assessment: http://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/eduqas-gcse-food-preparation-nutrition-sams-from-2016.pdf?language_id=1&dotcache=no&dotcache=refresh