



Overview:

Students complete two pieces of coursework, the first one being an investigation into an ingredient used in a food product. The students are required to carry out practical investigations and write up their results in a 2000 word document. This is worth 15% of their overall grade.

The second piece of coursework requires Students to trial various dishes and choose three to make in a 3 hour practical exam, they produce written coursework to support their dishes of around 30 A4 sides (15 pages). This is worth 35% of their overall grade.

Students also spend time completing revision tasks to prepare them for the end of year exam which is worth 50% of their overall grade.

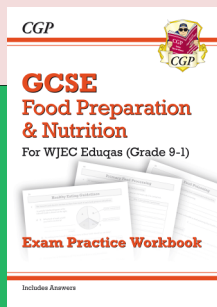
YEAR 11

FOOD PREPARATION AND NUTRITION

Term 3:

You will complete any outstanding coursework within the first two weeks to ensure that you can achieve the best possible marks for your coursework.

Exam revision will begin and continue until the date of your exam, this will include topics such as food safety, food commodities, nutrition, diet and good health, the science of food, where food comes from, and cooking and food preparation.



Term 1:

A reminder is given to explain the expectations of the course this year, you are made aware of what the marks will be awarded for.

You will complete practical investigations with ingredients and how they behave in a particular food product.

The first piece of coursework will be completed, where you carry out research and write up what has happened during your investigations, you will conclude your findings and show these through tables and diagrams..

The second piece of coursework will be started where you research the given topic from the exam board and trial dishes for your practical 3 hour exam which takes place in term 2.

An evaluation is completed after each practical trial to discuss the dishes suitability for the exam.



Term 2:

You will continue to trial dishes for the practical exam and complete the coursework to support your trials, including, research, planning, evaluation of trials, reasons for choices of dishes and conclusions.

The practical exam will take place in March where you make your chosen three dishes within three hours, presentation and good time keeping is key.

