

SUBJECT:

FOOD & NUTRITION

Head of Department: Mrs Walters

GCSE

Exam Board: Eduqas
Part of WJEC

COURSE DESCRIPTION

The WJEC Eduqas GCSE in Food Preparation and Nutrition will equip learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. Following this qualification will encourage learners to cook and enable them to make informed decisions about food and nutrition. This will enable them to be able to feed themselves and others affordably and nutritiously, now and in later life.

The layout of the content promotes flexibility within delivery:

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|--------------------------|---------------------------------|
| 1. Food, commodities | 2. Principles of nutrition |
| 3. Diet and good health | 4. The science of food |
| 5. Where food comes from | 6. Cooking and food preparation |

Assessment

Component 1: Principles of food preparation and nutrition
Written examination paper: 50%

Component 2: Food preparation and nutrition in action
Non-examination assessment (NEA): 50%

ALL NEA's to be completed in Year 11.

Subject Teachers

Mrs Mawn (Progress Leader Year 10)

Higher Education Courses/Careers

This specification builds on subject content which is typically taught at Key Stage 3 and provides a suitable foundation for the study of WJEC Level 3 Food, Science and Nutrition, and other food-related courses at either AS or A Level. In addition, this specification provides a coherent, satisfying and worthwhile course of study for learners who do not progress to further study in this subject.

