

## Curriculum Information for Parents

### Key Stage 4 Food Preparation and Nutrition

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<b>Examination Board</b>	Eduqas	<b>Specification Code</b>	Eduqas: food preparation and nutrition

#### Subject Content

##### Yr10

Heat transfer methods, science experiments of the effects of cooking on food materials, vegetables and eggs. Side dishes using vegetables.

Meat as a food commodity. Science experiment for mechanical tenderisation of meat. Meat cookery.

Food commodities, Principles of nutrition, Diet and good health, the science of food, where food comes from and cooking and food preparation.

Fats in pastry making. Dairy products. Oils.

Food commodities, Principles of nutrition, Diet and good health, the science of food, where food comes from and cooking and food preparation. Eggs and cereals. Bread making.

Food commodities, Principles of nutrition, Diet and good health, the science of food, where food comes from and cooking and food preparation. Fish and herbs.

Food commodities, Principles of nutrition, Diet and good health, the science of food, where food comes from and cooking and food preparation. Fruit and vegetables

Food commodities, Principles of nutrition, Diet and good health, the science of food, where food comes from and cooking and food preparation.

##### Yr11

Introduction to Assessment 1: The Food investigation assessment, 15% of total qualification.

Each learner is required to research and plan the task.

Investigate the working characteristics, function and chemical properties of ingredients through practical experimentation and use their findings to achieve a particular result.

Analyse and evaluate the task.

Produce a report to be between 1,500 and 2,000 words which evidences all of the above and includes photographs.

Introduction to Task 2: The Food preparation assessment, 35% of total qualification.

Investigate and plan the task using primary and secondary research techniques. Analysis of research. Testing, trialling and evaluation of dishes suited to the task.

Reasons for choice and production of a plan of action for the 3hr making task.

Prepare, cook and present a menu of 3 dishes within a single 3hr session.

Evaluate the selection, preparation, cooking and presentation of the 3 dishes.

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Cover all topics on lesson by lesson basis for this half term,

General revision tasks including learning how to answer specific exam questions looking at key language in questioning and structuring of a response relating to marks awarded for each question.

Revision sessions run until Exam in early June.

#### Additional Equipment Required:

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### Assessment Details

Mock exams sat end of yr10 and in terms 2 and 4 of year 11.  
Assessment of work in line with Eduqas: food preparation and nutrition link below.

Please support helping them complete homework. Most tasks are research or finishing and improving work started in class.  
All the practice projects during the course provide them with opportunities for formative feedback on their work so all work should be their best work to make this useful, as during Coursework (worth 50% of GCSE) they will not get limited formative feedback on work but have access to all practice projects to support them.

Very useful websites  
Exam board website and specifications  
<http://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition/>

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