

FOOD & NUTRITION

at SCGSG

Head of Department:

Mr J. Perks

AQA - Specification 8585

The course:

A fresh and exciting course, GCSE Food Preparation and Nutrition specification equips you with an array of culinary techniques, as well as in depth knowledge of key processes, nutrition and scientific understanding of ingredients and how they work.

The course has been designed to inspire and motivate you, opening your eyes to a world of career opportunities and giving you the confidence to cook with ingredients from across the globe with high level skills and creativity.



How will I be assessed?

1. Written examination of 1 hour 45 minutes (50%)
2. Non-Examination Assessment (NEA) (50%)

Component	Weighting
Written Examination	50%
NEA 1: Scientific Food Investigation	15%
NEA 2: Food Preparation Assessment	35%

Careers

GCSE Food and Nutrition provides valuable knowledge and skills that can lead to a variety of careers in the food industry, healthcare, and wellness sectors. The understanding of nutrition, food science, and health you gain from this course can be applied to careers that promote wellbeing, improve public health, and support medical advancements. Here are a few career options:

- Dietitian/Nutritionist
- Public Health Nutritionist
- Health and Wellness Coach
- Food Safety Specialist
- Food Technology Developer

Whether you're interested in supporting healthy lifestyles, advancing medical care through diet, or shaping food systems globally, GCSE Food and Nutrition opens the door to meaningful and impactful careers.

Non-exam Assessment (NEA):

What is assessed?

Students are given a task title for the scientific food investigation (NEA1) and the food preparation assessment (NEA2) which are set by the exam board. They both compromise of written coursework and a practical assessment.

How is it assessed?

The work is assessed by your teacher and moderated by AQA. Marks are awarded in NEA1 for the sections Research, Investigation and Analysis and Evaluation with a total of 30 marks. Marks are awarded in NEA2 for the sections Research, Demonstrating technical skills, Planning for the final menu, Making the final dishes and Analysis and Evaluation with a total of 70 marks.