

Key Stage 4 Course Outlines, Subject leader contact details, Examinations, Assessment arrangements and Homework Statements 2017-2019

Subject leader contact details Key Stage Four Course outline	Examination Board, Exam Papers and Revision guides	Assessment arrangements 'How work will be marked'	Homework statement	Materials you can access to deepen your knowledge and improve your level of resourcefulness
Food Preparation and Nutrition GCSE Year 10 – Subject leader Miss K Baslington-Davies				
kbaslington-davies@taptonschool.co.uk				
<p>Food Preparation and Nutrition GCSE- The Food preparation and Nutrition curriculum will be assessed through tasks set by the examination board under controlled conditions within the classroom and a terminal examination taken in the second year of the course.</p> <p>Students will complete the course content required for the written assessment in year 10 with focused revision sessions in year 11.</p> <p>The course key themes are as follows:</p> <ul style="list-style-type: none"> • Food nutrition and health • Food science • Food safety • Food choice • Food provenance <p>In year 11 students will be asked to complete two pieces of non-exam assessment which will make up 50% of their total grade. These assessments will include practical exams complimented by written documentation and reporting.</p> <p>NEA1 (15%) is a Food Investigation Report which shows pupils understanding of the functions of ingredients. Students will apply the knowledge they have acquired during the Y10 Food Science module.</p> <p>NEA2 (35%) is a Food Preparation Assessment which will include a skills test, a 3 hour</p>	<p>AQA</p> <p>Revision Books: My revision notes, AQA Food Preparation and Nutrition, Hodder Education ISBN 978 1 4718 8699 7</p> <p>Alternatively,</p> <p>CGP, GCSE Food Preparation & Nutrition For AQA (Grade 9-1), Revision Guide and Exam Practice Workbook ISBN 978 1 78294 649 6 ISBN 978 1 78294 650 2</p>	<p>For all food courses class notes are checked regularly by the teacher for completion and accuracy. Students are expected to complete all class work notes and must catch up on any missed work from absence. Help is usually available at lunchtimes for students needing to complete work.</p> <p>Formative assessment: Students are set examination type questions and have short written tests during lessons to assess their understanding of the course content. Some of these may be self or peer assessed depending on the nature of the questions, others will be teacher marked. Past examination papers are used during year 10 and year 11 examinations.</p> <p>Controlled assessment: This is marked in accordance with the guidance provided by the examination board. The mark scheme and assessment criteria are provided for the students to use during the assessment to give advice and guidance for the completion of each section.</p>	<p>Homework will be used to extend or consolidate the work carried out in class. Homework may not always be written tasks but could involve preparation for practical lessons, watching TV programmes, or reading about current trends in newspapers and magazines. The guidance is that if no formal homework has been set, it is expected that pupils should be revisiting class work notes to consolidate their knowledge and understanding. During coursework assessment pupils may attend lunchtime sessions to complete tasks under supervision. Regular practical application is to be carried out at home. This will enhance classroom practice by developing speed, precision and confidence when working with different foods and equipment. This would be particularly important during controlled assessment tasks.</p>	<p>Pupils must communicate effectively with those at home when selecting and purchasing food products for lessons a week prior to the required date.</p> <p>Pupils ideally should be selecting their own choice of produce and recognising the cost implications of the ingredients purchased.</p> <p>By practicing dishes at home prior to assessment will enhance confidence, consolidate information taught and boast their ability to multitask.</p> <p>By taking responsibility for producing and tidying the families evening meal once a week pupils time management skills will be tested.</p>

practical exam and a 20 page portfolio of research, evidence and analysis.

For the terminal examination students will be expected to complete an externally set and marked examination paper. The paper will contain short answer, structured and free response questions drawn from the course content. In Y10 and Y11 students will be given the opportunity to sit mock examinations.