Food Preparation & Nutrition | GCSE

TEACHER RESPONSIBLE FOR COURSE : Mr A. Green

We consider Design and Technology to be at the heart of the curriculum where pupils can bring together and apply all their learning experiences in a practical setting. While you're weighing up your options, take a minute to consider just what you might gain if you choose Design and Technology.

What is GCSE Design and Technology all about?

These courses are all about:
- Drawing on knowledge and understanding from across the curriculum, particularly maths and science, and applying this in practical ways to real-life situations
- Providing unique opportunities to analyse products and their impact on society and raise awareness and understanding of the technological issues faced today
- Offering opportunities to develop as thinkers, planners, inventors and communicators
- Giving you the confidence to live, work and contribute in our technological world

Will I enjoy these courses?

You will enjoy this course if you want to study a subject that offers:
- creativity, independent learning, innovation, presentation and making skills
- creation of effective workable solutions by resolving conflicting demands
- an incredible feeling of achievement from designing and manufacturing something that can make a real difference
- developing precisely those skills which employers are crying out for through a subject which is relevant, practical, rigorous and highly motivating

Aims of the courses?

- Enjoy turning ideas into reality
- Strive for successful outcomes
- Be creative and develop thinking skills
- Work independently and develop self-esteem
- Develop attitudes of curiosity, enquiry, initiative, ingenuity, resourcefulness

GCSE FOOD PREPARATION AND NUTRITION (running September 2017)

This is an enjoyable and useful subject for all students who love food, its place and function in the world and how our bodies use it. Many of the topics we cover are about current issues related to our diet and health, but, we also put emphasis on teaching practical and functional cooking techniques. The course we offer has a fast pace and is rigorous in content therefore we expect our students to keep up to date and work hard.

Food Preparation & Nutrition | GCSE

What will I do/learn?

Develop an understanding of food science & the functional properties of food.

- Gain a greater understanding of nutrition, diet and its relation to good physical and psychological health.
- Develop a range of transferable life skills such as independent working, team work, problem solving and reflecting.
- Strong links with other core subjects e.g. English, Maths & Science, Geography, P.E, Beliefs and values, Citizenship & D&T; building a strong platform for a range of future careers.

Learn practical high level cookery skills.

- Work with varied and interesting ingredients to create diverse, well presented and tasty dishes.
- Gain an understanding of the impact of food choices and food production in the wider world: economic, environmental and social/cultural.
- Learn about food function, handling and food safety.

What examinations and assessments will I have to do?

There will be one written exam on the Principles of Food Preparation and Nutrition of **1 hour 45 min in length worth 50% of final mark.**

There are also **2 controlled assessments** which will count towards your final grade, worth **50% of the final mark:**

1. Food Investigation

A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

2. Food Preparation

Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.

What will be expected of me?

To work hard and to try. You don't have to be unbelievable smart to study a GCSE but you do need to have the motivation and commitment to make sure the three year investment in your is worthwhile, your effort is all we ask for.