

Subject: Food Preparation and Nutrition (FPN)

Exam Board: AQA

Text Books/Resources:

AQA GCSE Food Preparation & Nutrition: Revision Guide. Anita Tull
New Grade 9-1 GCSE Food Preparation & Nutrition - AQA Exam Practice Workbook (includes Answers) (CGP GCSE Food 9-1 Revision)
AQA GCSE 9-1 Food Preparation and Nutrition Workbook (Collins GCSE 9-1 Revision) by Collins GCSE and Fiona Balding

Websites:

<https://www.illuminate.digital/aqafood/> Students have access codes to this:
AQA GCSE Food Preparation and Nutrition. Anita Tull and Garry Littlewood

Assessment details:

1. Written exam: 1 hour 45 minutes, 100 marks (50% of GCSE)
2. Non Exam Assessment (NEA) (50% of GCSE)

Further Topic Details:

1. **NEA 1: Task 1:** Food investigation (30 marks)-Students' understanding of the working characteristics, functional and chemical properties of ingredients
Practical investigations are a compulsory element of this NEA task.
NEA2: Task 2: Food preparation assessment (70 marks)-Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.

How you can help:

- Allow them safe access to a computer where they can use the illuminate resource
- Where possible allow them to watch Cooking programs on TV
- Buy them a revision guide and encourage your child to study more
- Encourage them to cook at home and make complete meals on a regular basis
- Allow them to practise their dishes and give them feedback
- Ask them if there's anything they're struggling with – and do something about it
- Stay in touch with their teacher
- Reward them for good result

Contact Details:

Reynard.Kanengoni@tda.education