



JOHN F KENNEDY

CATHOLIC SCHOOL

INSPIRE • ACHIEVE • SERVE

Year 11 Raising Achievement

GCSE Food Preparation & Nutrition

Assessment



JOHN F KENNEDY
CATHOLIC SCHOOL

Assessment	Weighting	Dates
Task 1: Food Investigation (NEA 1) (30/100)	50%	September to November year 11
Task 2: Food Preparation Assessment (NEA 2) (70/100)		November to March year 11
Final Written Exam	50%	Summer year 11
One tier of entry		

NEA TASK 1 and 2



JOHN F KENNEDY
CATHOLIC SCHOOL

NEA 1 - FOOD INVESTIGATION

- **10 HOURS** including practical investigations
 - Exploring the chemical and functional properties of ingredients within cooking
- **10 PAGE SUPPORTING REPORT** completed as a Google Doc on NEA Classroom

NEA 2 - FOOD Preparation

- **20 HOURS** including 3 hour practical exam
 - Plan, prepare and cook three dishes relevant to the chosen topic
- **20 PAGE SUPPORTING REPORT** completed as a Google Doc on NEA Classroom

NEA 1



JOHN F KENNEDY
CATHOLIC SCHOOL

Section of NEA 1	Task	Max. Marks/30
Research and plan	Research the chemical and functional properties of specific ingredients	6
Investigation	Carry out investigations to prove/ disprove a hypothesis related to the functional and chemical properties of ingredients	15
Analyse and evaluate	Draw conclusions based on investigations	9

NEA 2



JOHN F KENNEDY
CATHOLIC SCHOOL

Section of NEA 2	Task	Max. Marks / 70
Research	<ul style="list-style-type: none">• Relevant research into the topic• 8 ideas of dishes suited to the chosen topic	6
Technical Skills	<ul style="list-style-type: none">• 3 or 4 dishes cooked to demonstrate and practice the skills that will be used in the exam<ul style="list-style-type: none">• Written /photographic review of skills	18
Planning	<ul style="list-style-type: none">• Justifying final choice of dishes to be made in the three hour exam<ul style="list-style-type: none">• Time planning of 3 hours exam	8
Making the final dishes	<ul style="list-style-type: none">• 3 hour practical exam showcasing three dishes	30
Analyse and evaluate	<ul style="list-style-type: none">• Photographic evidence of final dishes<ul style="list-style-type: none">• Sensory analysis• Nutritional analysis<ul style="list-style-type: none">• Costing• Improvements	8



Food preparation and nutrition exam paper

Theoretical knowledge of food preparation and nutrition

- Written exam (50% final GCSE grade):
 - 1 hour 45 minutes
 - 100 marks
- Questions
 - Multiple choice questions (20 marks)
 - Five questions, each with a number of sub questions (80 marks)

Revision



JOHN F KENNEDY
CATHOLIC SCHOOL

- All students have a PG online revision book that has been used throughout the course
- Flash card bank created in lessons
- All students have access to Seneca which is great for learning the content - especially good for preparing for the multiple choice section
- Past papers and the question 'mix and match' is good preparation for the longer answer section
 - <https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources>
- Wallpaper/ post-it notes - read, reduce, write - colour code - topics positioned on the wall