



Food, Preparation and Nutrition

GCSE 2024 - 2026

Examination Board

AQA

What will I be studying?

Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

Food preparation skills are integrated into five core topics:

- Food, nutrition and health
- Food science
- Food safety
- Food choice
- Food provenance

Assessment objectives (AOs) are set by Ofqual and are the same across all GCSE Art and Design specifications.

The exams and non-exam assessment will measure how students have achieved the following assessment objectives:

- AO1: Demonstrate knowledge and understanding of nutrition, food, cooking and preparation
- AO2: Apply knowledge and understanding of nutrition, food, cooking and preparation
- AO3: Plan, prepare, cook and present dishes, combining appropriate techniques
- AO4: Analyse and evaluate different aspects of nutrition, food, cooking and preparation including food made by themselves and others

What's assessed?

We will set the task for each of the non-examination assessments.

For the Food investigation (Task 1), one task is to be selected from the three tasks set by AQA issued on 1 September of the academic year in which it is to be submitted.

For the Food preparation assessment, (Task 2), one task is to be selected from the three tasks set by AQA issued on 1 November of the academic year in which it is to be submitted.

For Task 1, students are expected to produce a report of between 1,500 and 2,000 words.

For Task 2, students must produce a concise portfolio (not exceeding 20 A4 sides or A3 equivalent).

How will I be studying?

Students must be provided with the opportunity to establish investigative skills, and be guided towards appropriate research areas in preparation for Task 1. For Task 2, students must possess an understanding of how and when all of the skills and techniques in Food preparation skills can be applied and combined to achieve specific outcomes.

We recommend 10 assessment hours for Task 1. For Task 2 we recommend a maximum of 20 hours which must include a single 3 hour session for candidates to produce their final 3 dishes. This allows 17 hours for the completion of the research, planning trialling and evaluation of the final menu, to be completed in sessions timetabled at the discretion of the school.

For task 1, students are expected to produce a report of between 1,500 and 2,000 words.

For Task 2, students must produce a concise portfolio (not exceeding 20 A4 sides)

How will I be assessed?

The food investigation is assessed in three sections as shown below:

Section	Criteria	Maximum Marks
A	Research	6
B	Investigating	15
C	Analysis and Evaluation	9
		30

Where Next?

Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.