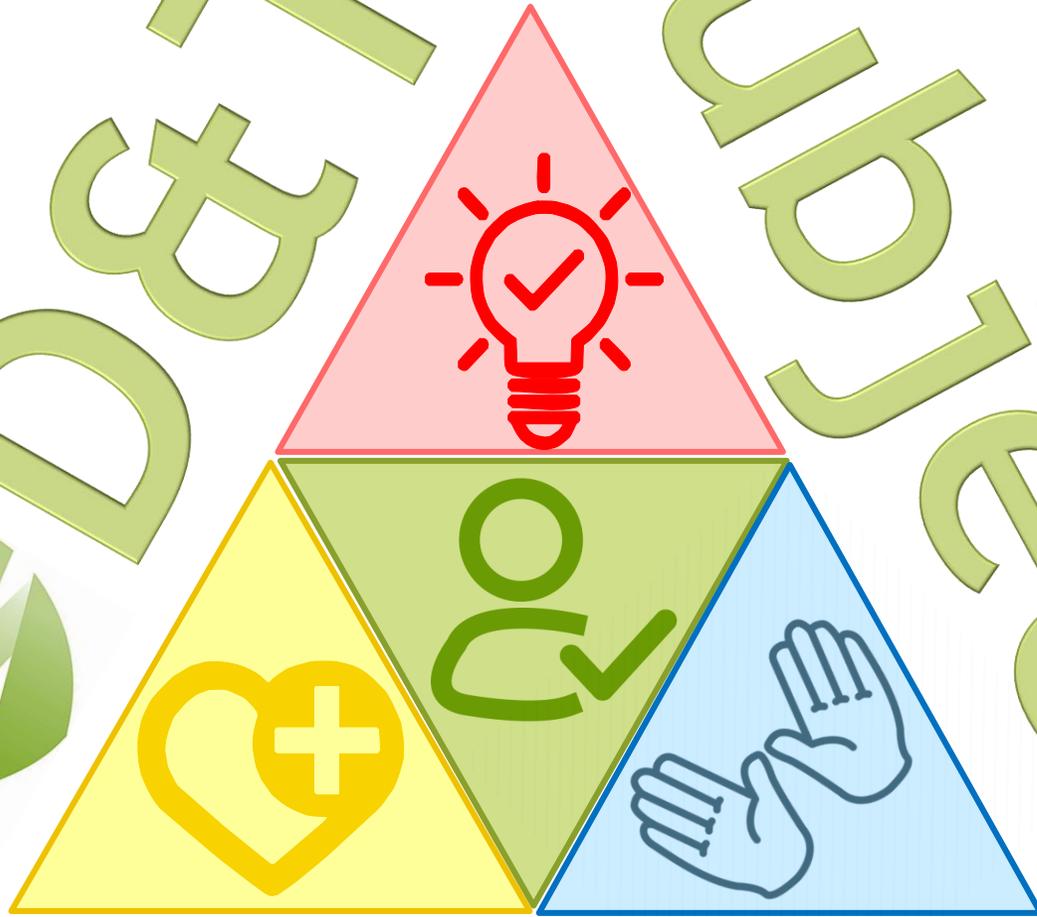


HEALTH & D&T Subjects



Empowering young people with the necessary knowledge & skills to enable them to progress onto the next important stage in their journey

Develop personal health, safety & wellbeing

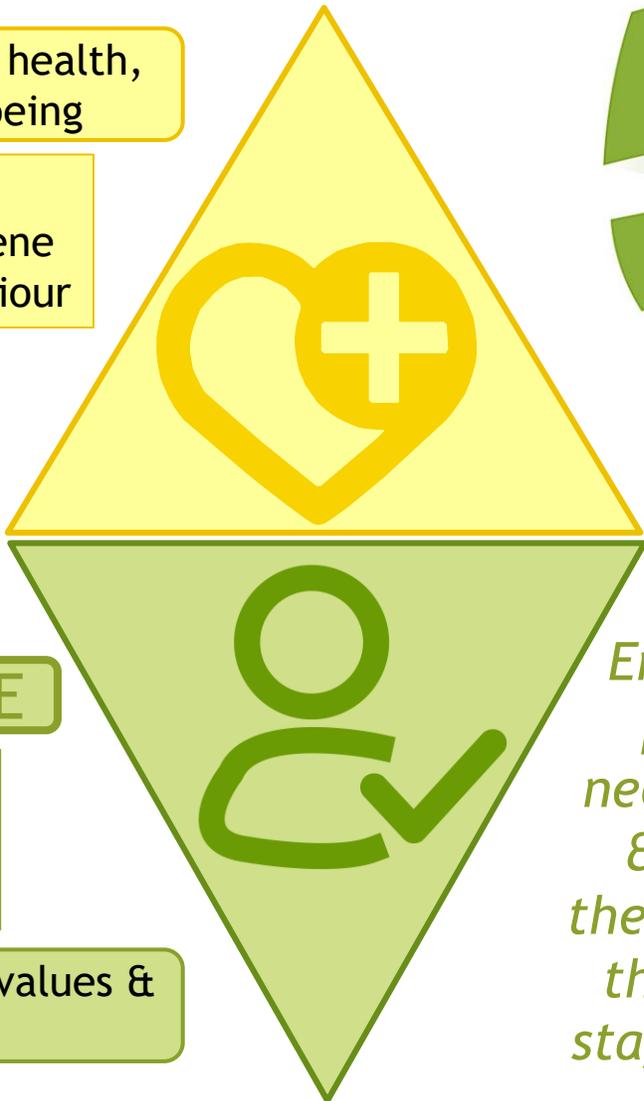
- Lifestyle
- Safety & Hygiene
- Personal Behaviour

HEALTHY

EMPLOYABLE

- Independence
- Resilience
- Empathy

Develop personal values & empathy



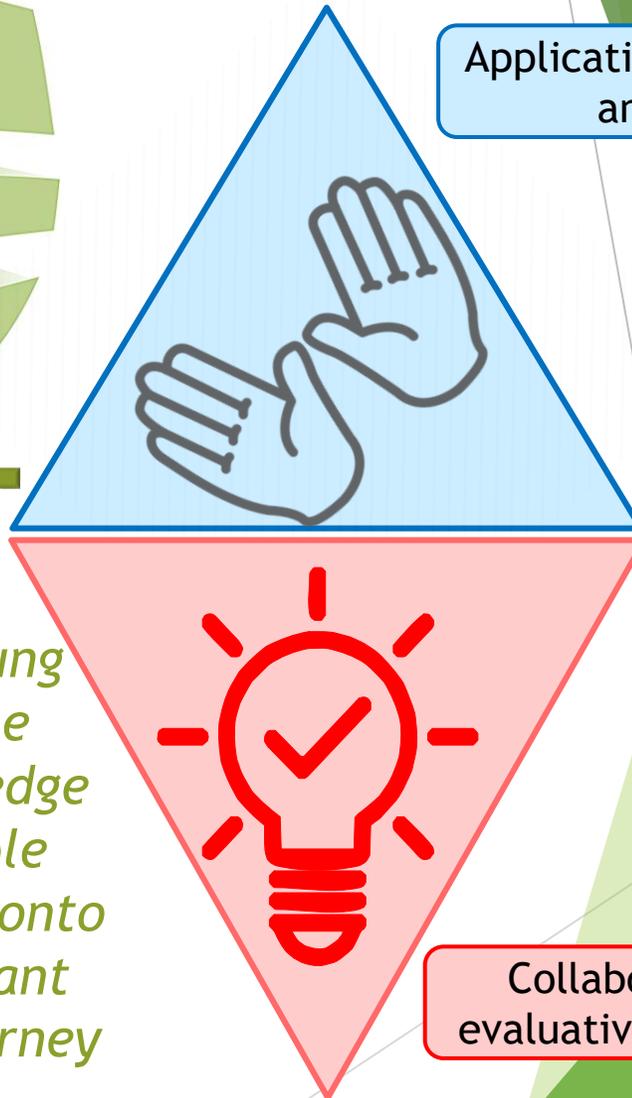
D&T

Empowering young people with the necessary knowledge & skills to enable them to progress onto the next important stage in their journey

Application of practical skills and techniques

- Collaboration
- Communication
- Technical skills

PRACTICAL



CREATIVE

- Decision Making
- Innovation
- Problem Solving

Collaborative, creative, evaluative & problem solving

GCSE Food Preparation & Nutrition





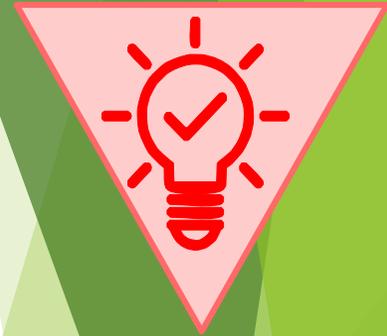
D&T: GCSE FPN

Course Format

GCSE 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

You'll also learn about food from around the world, through the study of British and international culinary traditions, as well as developing an understanding of where food comes from and the challenges surrounding food security.

You'll master culinary skills and appreciate the science behind food and cooking.





D&T: GCSE FPN

Course Format

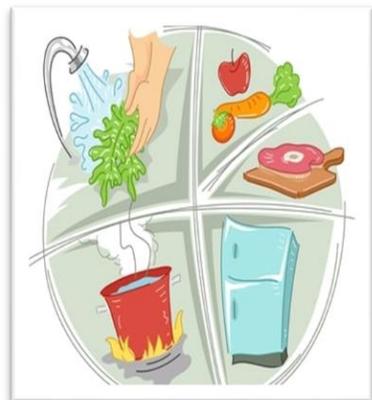
Food preparation skills are integrated into five core topics:



Diet, nutrition and health



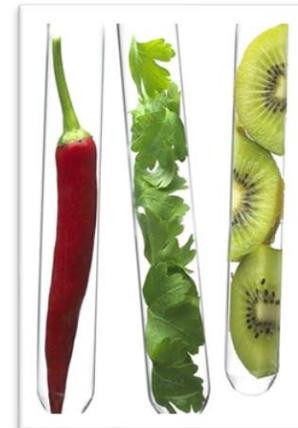
Food Provenance



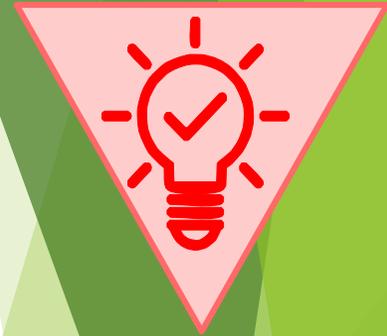
Food Safety



Food Choice



Food Science





D&T: GCSE FPN

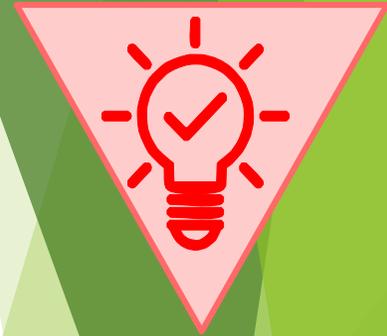
Written Examination

Theoretical knowledge of food preparation and nutrition from the five core topics will be assessed through a 1 hour 45 - minute written examination.

The paper has two sections:

- **Section A** consists of 20 multiple choice questions (20 marks)
- **Section B** consists of 5 questions (80 marks)

The written examination counts for 50% of your final grade.



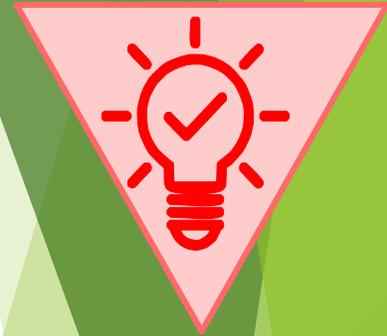


D&T: GCSE FPN

Non-Exam Assessment - Task 1

Food Investigation Task

You will carry out an investigation into the scientific principles that underpin the preparation and cooking of food. This task will provide you with an opportunity to demonstrate your knowledge and apply your understanding of the science behind cooking. You will investigate ingredients and explain how they work and why.



A report of 1500 - 2000 words will be produced.

NEA 1 counts for 15% of your final grade.



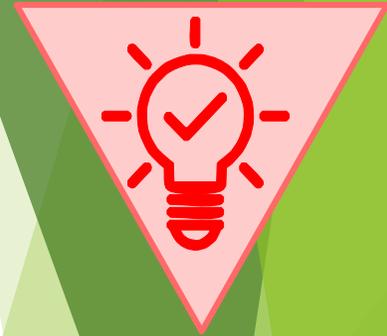
D&T: GCSE FPN

Non-Exam Assessment - Task 2

Food Preparation Task

You will research, plan, prepare, cook and present a three- course menu. This task will provide you with an opportunity to showcase your creativity and cooking skills. You might make a street food menu, create delicious tapas dishes or cook up a menu for a student on a budget. Photographs and written evidence of work showing research, recipe trials, planning, preparation, cooking and presentation of the final menu and evaluation are submitted.

NEA 2 counts for 35% of your final grade.





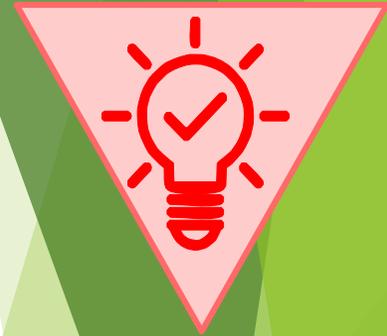
D&T: GCSE FPN

Skills to have

- An interest in current food and nutrition issues
- An enjoyment of cooking
- Good organisation skills
- Hardworking

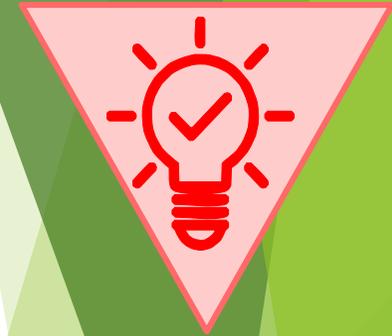
Skills to develop

- You will develop your practical cooking skills including presentation
- Time management and working to a deadline
- A knowledge of how ingredients work
- Life skills!





D&T: GCSE FPN





D&T: GCSE FPN

Misconceptions

- During year 10, you will be cooking almost every week, this will reduce in year 11 as this is when all of the assessment occurs
- The course is heavily theory based - it's is not 'just cooking'!
(Cooking skills only account for approximately 20% of the final grade)
- You will be expected to bring the required ingredients to the lessons, so there is a cost element involved
- It is not an easy option!
- Expectations - attending lunch or after school sessions





D&T: GCSE FPN

Higher education opportunities:

The course provides a core of knowledge which is advantageous if pursuing further studies in science-related A levels and beyond.

Food Technology & Product Development



Nutritional Therapy



Food Science & Innovation

Food Science

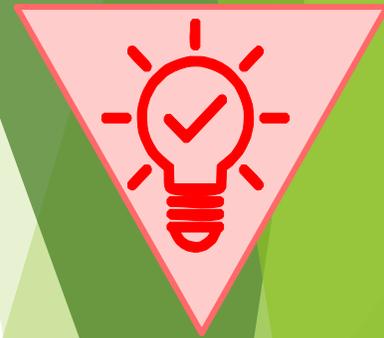


Human Nutrition

Food Business Management

Food Marketing

Nutrition & Public Health





D&T: GCSE FPN

The future and careers:

The course provides an excellent grounding in practical food skills and nutrition that you will use every day, no matter what career choice

Food technologist

Retailing

Dietician

Marketing

Hospitality roles

Product development

Sports science

Quality control

Food science

Catering

