



# Haberdashers' Abraham Darby Year 11 Food and Nutrition Learning Journey



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## End of Course CONGRATULATIONS



### WRITTEN EXAM

**SECTION A** – questions based on stimulus materials, this is usually a visual prompt or could be pictures of stages during the making of a dish.

**SECTION B** – you will be asked a range of questions, some will ask you to write brief answers, other questions will require longer answers with more discussion and explanation within your answers.

## EXAMS

### WRITTEN EXAM

Component 1 Educas Principles of Food Preparation and Nutrition  
50% of the qualification

## GCSE REVISION Summer Term 1

### Assessment Two: The Food Preparation Assessment TOTAL 70 MARKS

- **SECTION A (15 marks)** - Investigate and plan the task including trailing and testing.
- **SECTION B (45 marks)** – Prepare, cook and present a menu of three dishes within a single 3 hour exam.
- **SECTION C (10 marks)** – Evaluate the selection, preparation, cooking and presentation of three dishes.



## Spring 2 NEA 2 COMPLETION

### Assessment Two: The Food Preparation Assessment (35% of overall GCSE)

The food preparation assessment assesses your knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food. You will be asked to plan, prepare, cook and serve 3 dishes (with appropriate accompaniments) that meet the needs of that set brief.

## Spring Term 1 NEA2 Practical Exam



### Assessment One: The Food Investigation Assessment TOTAL 30 MARKS

- **SECTION A (5 marks)** – Research and plan the task.
- **SECTION B (15 marks)** – investigate the working characteristics, function and chemical properties of the ingredients through practical experiments.
- **SECTION C (10 marks)**- analyse and evaluate the task.

## AUTUMN 2 NEA1 Completion

### Assessment One: The Food Investigation Assessment (15% of Overall GCSE)

This is a scientific food investigation which will assess your knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food. This is 15% of the overall qualification and is assessed over 8 hours. The exam board releases a brief on the 1<sup>st</sup> Of September of each academic year. You will be guided to experiment and write up a 1500-2000 word report.

## Autumn 1 NEA 1 Food Investigation

### Year 10 GCSE

Through a variety of creative and practical activities, students have been taught:

- ✓ Principles of nutrition
- ✓ Diet and good health
- ✓ The science of cooking food
- ✓ Food provenance and food waste
  - ✓ Cultures and cuisines
- ✓ Factors affecting food choice



Start  
here