

GCSE Food Preparation and Nutrition



Exam Board

WJEC

Overview

A course in food technology gives students an opportunity to develop their knowledge and to prepare them for a further education course or to work within one of the biggest employment sectors in the UK.

Course Structure

This qualification forms part of a suite of qualifications which have been developed to meet the Department for Education's (DfES) requirements for high-quality, rigorous qualifications which:

- Have appropriate content for the learner to acquire core knowledge and practical skills
- Allow the qualification to be graded
- Enable progression to a range of study and employment opportunities.

Assessment

Component 1: Principles of Food Preparation and Nutrition.

Written examination: 1 hour 45 minutes 50% of qualification. This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.

Section A: questions based on stimulus material.

Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.

Component 2: Food Preparation and Nutrition in Action Non-examination assessment: internally assessed, externally moderated Assessment 1: 8 hours.

Assessment 1: The Food Investigation Assessment. A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

Assessment 2: The Food Preparation Assessment. Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food. These assessments will be based on a choice of tasks released by WJEC annually.

Career Opportunities

Study a vocational pathway at school undertaking GCSE Food Preparation and Nutrition. Help gain possible employment in the catering/food and drink industry working as a trained chef or waiter. This could lead to supervisory roles such as a section chef/head waiter or head chef/ restaurant manager. Food qualifications could also lead to roles working in bar, pub and hotel management.

Further Information

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