

Year 11 GCSE Food Preparation and Nutrition Information



ine course

Exam Board: WJEC **Syllabus:** GCSE Food Preparation and Nutrition

Key Topic areas:

Areas of Content

- 1. Food commodities
- 2. 2. Principles of nutrition
- 3. 3. Diet and good health
- 4. 4. The science of food
- 5. Where food comes from
- 6. Cooking and food preparation

NEA2 Picnic in the park theme Exam Practical dates 2nd and 3rd March 2021 (Students will be advised of their dates for practical Exam)

Revision and catch up Groups Tuesday 3-4pm

Assessment Structure 2020:

There are 3 parts to the assessment at GCSE, all of which will be assessed in June 2021

Component 1: Principles of Food Preparation and Nutrition Written examination: 1 hour 45 minutes 50% of qualification.

Component 2: Food Preparation and Nutrition in Action Nonexamination assessment: internally assessed, externally moderated Assessment 2: 12 hours 50% of qualification

These papers remain the same as previous years in 2021 and have not been adjusted as a result of COVID.



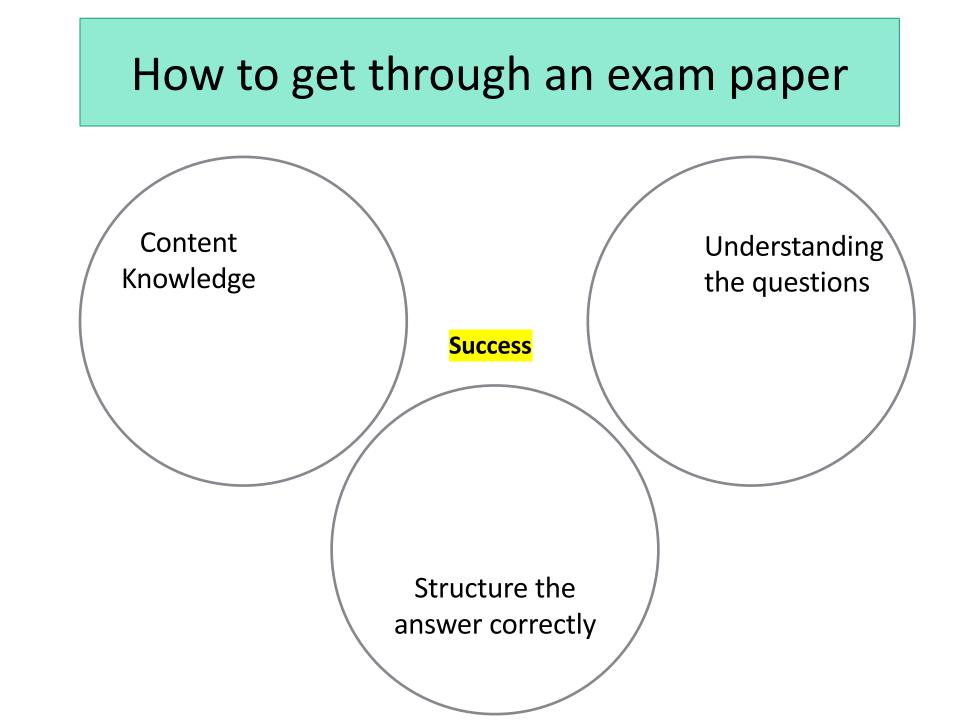
Upcoming Assessments

- Most recent topic, Urban Issues and Challenges will be assessed in the penultimate week of this term during lesson time.
- Mock exams will be 10th February



Tips for success

- Complete the revision tasks set for them.
- Use a range of different techniques for revision.
- Learn key vocabulary.
- Revision should be repetitive, revisiting it once is unlikely to be enough.
- High levels of effort.
- Focus revision on the parts that are most difficult first.
- Practice, practice, practice



Revision Techniques

Food Preparation and Nutrition revision top tips

Make sure you know the command words used in the exam http://www.aqa.org.uk/ resources/food/gcse/fo od-preparation-and-Topics nutrition/teach/comm nd-words Food, Nutrition and Health Food Science HELPFUL RESOURCES Food Spoilage Remote Access to the shared area: T:\Read\Catering\2017-18\Year Where food 11\REVISION TIPS comes from WEBSITES Factors affecting https://www.ifst.org/lovefoodlovescience food choice https://www.nutrition.org.uk/ Preparation and

- https://www.grainchain.com/all-resources https://www.ifst.org/
- https://guizlet.com/240309265/gcse-food-
- preparation-nutrition-keywords-flash-cards,

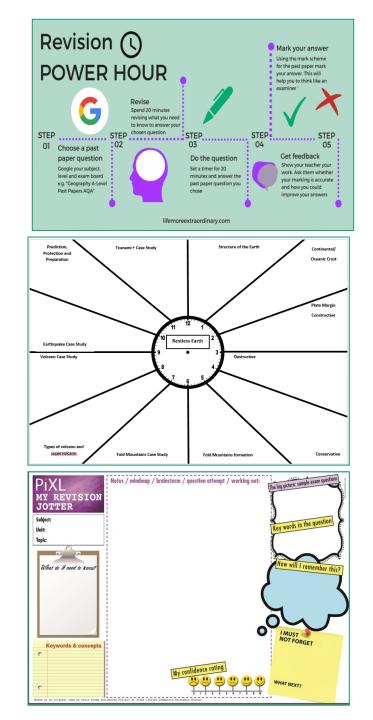
cooking

Topics to revise: Every student has received a Revision guide and an exam question booklet. Revision Checklist There are 6 Sections. How well do I know this? V W VVV At the end of each section there are 25 revision questions to test yourselves. PAST PAPERS http://www.wjec.co.uk/gualific ations/gualificationresources.html?pastpaper=true &subject=hospitalityAndCaterin g&level=gcse Eat well. Good brain foods? Wholegrain foods (cereals, wheat bran, wheatgerm and whole wheat pasta) techniques Blueberries, Blackcurrants, Broccoli, Tomatoes, Oily

fish. Nuts

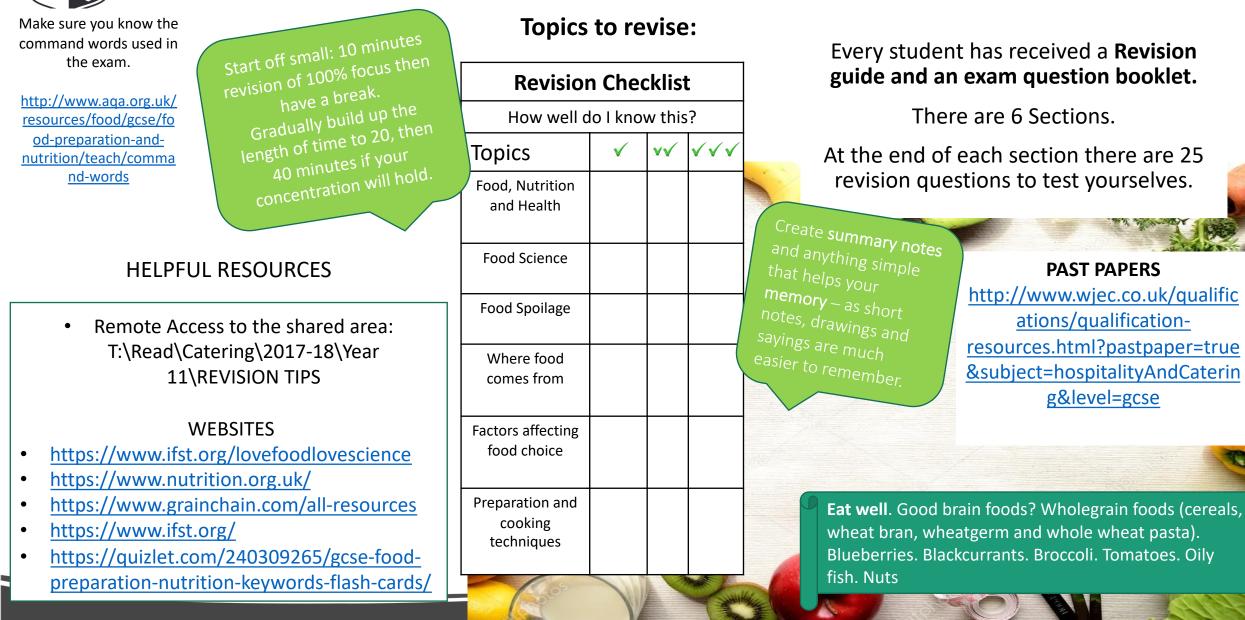
Revision clocks

Power hours Revision Cards Mind maps Mind Palaces **Practice Questions** Read, Cover, Repeat Key word tests Online quizzes **Brainscape** Cards **GCSE** Bitesize **Checklist Questions** frog





Food Preparation and Nutrition revision top tips



Useful sources of information

- CGP revision guide
- BBC Bitesize
- Brainscape Flash Cards
- Knowledge Organisers for each topic (available on FROG)
- Seneca (online resource)
- Classwork notes







Parental Support



- Test pupil's on their key terms and command words.
- Encourage them to vary their revision techniques.
- Ask to see their revision, get them to tell you about what they've revised.
- Encourage them to make effective use of the time available for revision in school.
- Direct them to the dedicated revision FROG page.
- At this stage 1-2 hours revision a week, little and often is the key.
- Make sure they aren't working too hard, breaks and relaxation are important too.

Concerns or questions:



If you have any concerns or have any questions you can contact me via ePraise

