



DENBIGH SCHOOL

GCSE Food Preparation & Nutrition - Key Exam Information

Subject	Food Preparation and Nutrition
Exam Board	AQA
Examination Details	GCSE AQA Food Preparation and Nutrition: 8585
Controlled Assessment	<p>50% of overall marks</p> <p>Task One – Food Investigation- task set by the exam board released September 2020 (30 marks)</p> <ul style="list-style-type: none">• Students need to demonstrate their understanding of the working characteristics, functional and chemical properties of ingredients.• Written or electronic report (1,500–2,000 words) including photographic evidence of the practical investigation <p>Task Two – Food Preparation Assessment task set by the exam boards released November 2020 (70 marks)</p> <ul style="list-style-type: none">• Students need to demonstrate their knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and the application of nutrition related to the chosen task.



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	<ul style="list-style-type: none">• Students will complete 4 highly skilled dishes – skills demonstration, in preparation for the final practical.• Students will need to prepare, cook and present to a high standard a final menu of 3 dishes (not necessarily a meal) in a 3 hour final practical exam. They will need to plan in advance how this will be achieved.• Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.
Exam Paper Details	<p>50% of overall marks, 1 hour 45 mins (100 marks)</p> <ul style="list-style-type: none">• Multiple choice questions (20 marks)• Five questions each with a number of sub questions (80 marks)
Key Topics	<ul style="list-style-type: none">• Food, nutrition and health• Food science• Food safety• Food choice• Food provenance• Food preparation skills
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