Subject:	GCSE Food Preparation and Nutrition
Exam board:	AQA
Specification:	https://filestore.aqa.org.uk/resources/food/specifications/AQA-8585-SP-2016.PDF
How students will be assessed:	**Written Paper**: 1 Hour 45 Minutes. This tests the knowledge of Food and Nutrition taught on Sections 1-5. This makes up 50% of qualification. This exam is split into two sections. Section A (20 Marks Available) • A range of multiple choice questions. Section B (80 Marks Available) • Total of 5 questions that include sub questions. These questions are extended answer questions that looks into how candidates analyse and evaluate a variety of elements of food and nutrition. **Non-Exam Assessments**: Food Preparation and Nutrition in Action Non-examination assessments are internally assessed but externally moderated. Assessment 1: 10 hours. Assessment 2: 20 hours in total 50% of qualification *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 AQA annually
Recommended revision guide:	CGP 9-1 GCSE Food Preparation & Nutrition AQA Complete Revision & Practice (withOnline Edition) https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnar42-gcse-food-preparation-nutrition-aqa CGP 9-1 GCSE Food Preparation & Nutrition AQA Revision Question Cards https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnaf41-gcse-food-preparation-nutrition-aqa
Other useful links:	
Period 6:	Wednesday, Week A,
AP1 Novemb er	Full Paper plus assessment of in lesson practical skills
AP2 February	Full Paper.
Summer 2027	Full paper