**EXAMINING BOARD & TITLE:** WJEC GCSE Food Preparation and Nutrition

**ACCREDITATION:**

This GCSE is untiered (i.e. caters for the full range of ability and allows access to grades 1 – 9 [G-A\*]).

**AIMS AND LEARNING OUTCOMES**

The course will equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating.

It will also allow students to develop vital life skills that will enable them to feed themselves and others, affordably and nutritiously, now and in later life.

**Subject Content**

a] Nutrition

b] Food

[1] Food Provenance

[2] Food Choice

c] Cooking & Food Preparation

[1] The scientific principles underlying the preparation and cooking of food

[2] Preparation & Cooking Techniques

**Assessment**

a] Component One - A written paper [50%] at the end of year 11

b] Component Two - A food science investigation [15%]

A practical cooking exam [35%]

**Further Information**

Please see Mr PK Ehlke-West.