

KS4: Learning Journey – GCSE Food Preparation



- Health and Wellbeing
- Sustainability
- Material Science
- Provenance

You will have developed knowledge and understanding of the six key areas of Food Preparation and Nutrition:

1. Nutrition, Food and Health
2. Food Safety
3. Food Choice
4. Food Provenance
5. Food Science
6. Food Preparation Skills

In Y11, students will have demonstrated application of knowledge and skill in responding to a specific food science scenario and a given nutritional based task.

Making skills will be more developed and advanced with you showing independent practical skill. You will be able to respond to and apply knowledge to a variety of situations including practical products.



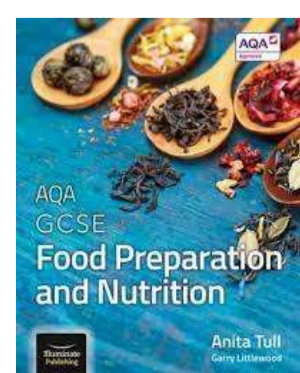
Fat Soluble Vitamins A, D, E and K

Nutrition Hand; Eatwell Guide; Food Labelling; Diet Related Disease UK



AQA: Food Preparation and Nutrition

10



"GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition."