### **AQA Food Preparation and Nutrition**

### **Exam Structure:**

At Rossett we follow the **AQA course**. In this course students will sit one **written examination** in the second year of the course. **There is one paper for all students**, **and it is worth 50%** of the final GCSE grade. The exam is 1 **hour 45 minutes and is out of 100 marks**.

The paper is broken into 2 sections.

- Multiple choice questions (20 marks)
- Five questions, each with a number of sub questions (80 marks)

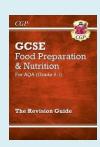
The specification can be found here:

https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585

Command words: Analyse, Apply, Argue, Calculate, Compare. Complete, Consider, Contrast, Define, Describe, Discuss, Evaluate, Examine, Explain, Give, How, Identify, Justify, Name, Outline

## **Knowledge to Learn**

Prioritise which topic you are going to revise. Use your exam specification or topic checklists to help you.



Revision guides are available from the finance office, this will help to focus your revision. Use strategies like read, cover, write check, brain dumps and making flash cards/mind maps as part of this process.

# **NEA Tasks**The course has 2 NEA tasks:

Both tasks are completed under controlled conditions so are completed during lesson time. NEA1 - This is a food science based piece of coursework. This will be completed during October/November. This makes up 15% of the final grade. NEA2 – This is the practical task, linking cooking skills to a target group or food tradition. We will start this task in December and it will be completed just after half term with the practical examination. This is a 3 hour practical where the students will make 3 high quality food products. Students can do independent research at home for both of these tasks but must complete the formal written work in

lesson.

### **Exam Paper Practice**

Once you have revised you will need to practice a full paper under timed conditions. This can be found here: <a href="https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources?f.Resource+type%7C6=Question+papers&sort=title&numranks=10">https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources?f.Resource+type%7C6=Question+papers&sort=title&numranks=10</a> Mark your work and check the examiners report.

### **Digital Textbook**

<u>This is your most valuable resource!</u> https://illuminate.digital/aqafood/

#### Other useful revision sites

https://www.ifst.org/lovefoodlovescienc

whttps://www.youtube.com/watch?v=flxmB8NKMzE

GCSE Pod

https://resources.eduqas.co.uk/Pages/ResourceByArgs.aspx?subId=52&IvIId=2&gl=1\*fdiih7\*\_ga\*MTgwMTUwNzAwNC4xNjk4MzI4OTcy\*\_ga\_79NTFZ2DJM\*MTY5ODMyODk3Mi4xLjEuMTY5ODMyOTAwMy4yOS4wLjA.&\_ga=2.262672332.1504488796.1698328972-1801507004.1698328972ww.bbcbitesize.co.uk