

# Curriculum information sheet

<b>Faculty</b> Creativity and performance
<b>Subject</b> Food
<b>Subject leader</b> Michele Davies    Contact: Michele.Davies@ninstiles.org.uk
<b>Year 11 information</b> – Course title(s), GCSE/BTEC, Exam board, breakdown of assessment modules  WJEC GCSE Catering  <b>UNIT 1: Catering skills related to food preparation and service 60%</b> Controlled Task 120 marks (120 UMS) Two practical tasks selected from a bank of six WJEC set tasks. Internally assessed using WJEC set criteria and externally moderated. 45 hours in total.  <b>UNIT 2: Catering, food and the customer 40%</b> Written Paper 1 ¼ hours 80 marks (80 UMS) One paper which will be externally set and marked. All questions compulsory and targeted at the full range of GCSE grades. The paper will contain short-answer, structured and free response questions drawn from the catering content.
<b>Synopsis of the course</b>  Hospitality and Catering offers a unique opportunity in the curriculum for candidates to develop their knowledge and extend their skills within hospitality and catering in a vocational context. It will provide opportunities to develop candidates' interdisciplinary skills, a range of Key Skills and their capacity for imaginative, innovative thinking, creativity and independence. It is a suitable qualification for those who want a broad background in this area and for those who wish to progress to further education. It will offer valuable preparation for those entering the world of work.  GCSE Catering requires learners to demonstrate knowledge and understanding of: <ul style="list-style-type: none"><li>• the industry: accommodation; food and beverage; front of house</li><li>• the types of products and services provided</li><li>• a range of customer groups</li><li>• job roles, career opportunities and relevant training</li><li>• appropriate forms of communication within the industry</li><li>• the importance of record keeping</li><li>• the range of equipment used in the hospitality and catering industry.</li></ul>
<b>Changes proposed for 2017-2018 if known</b>  This course will finish at the end of this academic year.
<b>Year 10 information</b> – Course title(s), GCSE/BTEC, Exam board, breakdown of assessment modules EDUQAS – GCSE food Preparation and Nutrition <b>Component 1: Principles of Food Preparation and Nutrition</b> Written examination: 1 hour 45 minutes 50% of qualification This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content:

Section A: questions based on stimulus material.

Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.

## **Component 2: Food Preparation and Nutrition in Action**

**Non-examination assessment: internally assessed, externally moderated**

Assessment 1: 8 hours

Assessment 2: 12 hours

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 WJEC annually.

### Synopsis of the course

The WJEC Eduqas GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.

By studying food preparation and nutrition learners will:

- be able to demonstrate effective and safe cooking skills by planning, preparing and cooking a variety of food commodities whilst using different cooking techniques and equipment
- develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drinks
- understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- understand the economic, environmental, ethical and socio-cultural influences on food availability, production processes, diet and health choices
- demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food
- understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international) to inspire new ideas or modify existing recipes.