

Year 10/11	WJEC GCSE FOOD PREPARATION & NUTRITION	Type of assessment
<p>50% NEA</p> <p>Students are awarded marks in the following areas:</p>	<p>Non-Examined Assessment</p> <ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Folder of evidence • Photos of completed products
<p>50% Written Exam</p>	<ol style="list-style-type: none"> 1. Food commodities 2. Principles of nutrition 3. Diet and good health 4. The science of food 5. Where food comes from 6. Cooking and food preparation 	<ul style="list-style-type: none"> • External Exams • Topic Tests • FAR marked tasks • Practice papers • Homework tasks