

## Course Information for Parents

### Year 11. Subject: Food Preparation and Nutrition

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<b>Examination Board</b>	Eduqas	<b>Specification Code</b>	601/8093/6
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**Subject Content:**

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.

Year 11 will be spent primarily completing 2 pieces of controlled assessment. NEA1 - The food science investigation and NEA2 - The food preparation assessment.

**Additional Equipment Needed:**

Student will be required to bring the necessary ingredients to class each week along with an air tight container to take their dishes home in. We recommend these containers are also labelled with the student's name.

#### Assessment Details:

NEA1- The food science investigation.

This assessment consists of a scientific investigation into the working characteristics and the functional and chemical properties of food. Students will write up their results in a 2000 word assignment.

NEA2- The food preparation assessment.

This assessment requires students to create a range of dishes to form part of a menu. Students will be provided with a brief and they then must interpret and investigate it, showcase their technical skills and evaluate their completed practical assessment.

#### What can I do to support my child at home?

Students should be encouraged to continue to practice their cooking skills at home. During the completion of NEA2, students should be trialling their recipes at home and asking family members for feedback. Support will be vital in helping to organise practical ingredients for all required lessons and ensuring that your child meets deadlines set for them.

#### Recommended resources for the course:

**Websites:**

[www.bbcgoodfood.com](http://www.bbcgoodfood.com)

**Books:**

Eduqas GCSE Food Preparation and Nutrition: Revision Guide

Eduqas GCSE Food Preparation and Nutrition: Student Book

#### Teaching Staff Contact Details

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**Additional Information:**