Cornwallis Academy
Ambitions for All

SMILE
SUCCESSFUL | MOTIVATED | INSPIRED | LEARNING | EXCITED & ENGAGED

Year 11 Food Preparation and Nutrition

Non-Exam Assessment

Learning Objectives

3.7 food preparation and cooking techniques
Task 1 food investigation – Research, investigation, analysis and evaluation
Task 2 food preparation assessment – Research, demonstrating technical skills, planning final menu, making final dishes, analysis and evaluation

What previous knowledge is required?

Students will have completed similar practice activities throughout year 10 to prepare them for both task. Students will also have learnt practical skills, analysis and evaluation skills throughout KS3

How will this term's content help with future learning?

This is 50 % of the final GCSE grade and students will use these skills if they progress into a career or further education in this area.

Common Misconceptions

Students do not understand the controls needed to investigate and experiment in task 1
Students find planning and dove tailing the practical exam difficult. We try to incorporate this by practicing the skill in year 10

National Curriculum / Specification

GCSE Food preparation and Nutrition 8585 | Specification | Scheme Of Assessment | AQA