

Food Preparation and Nutrition



Exam Board	WJEC
-------------------	------

Qualification	GCSE
----------------------	------

Aims and Objectives

GCSE Food requires learners to demonstrate their knowledge and understanding of:

- the industry (accommodation, food and beverage, front-of-house);
- the types of products and services provided;
- a range of customer groups;
- job roles, career opportunities and relevant training;
- appropriate forms of communication within the industry;
- the importance of record-keeping;
- the range of equipment used in the hospitality and catering industry.

Content (Outline of Course)

The course content is still to be finalised by the exam boards (new GCSE content) but areas of study will include:

- the industry – food and drink;
- job roles, employment opportunities and relevant training;
- health, safety and hygiene;
- food-preparation, cooking and presentation;
- nutrition and menu-planning;
- costing and portion control;
- specialist equipment;
- communication and record-keeping;
- environment considerations.

Assessment

Terminal Exam	50%
Cooking Practical's	35%
Science Investigation	15%

Careers Guidance

The specification provides progression opportunities both directly into employment and to learning opportunities within employment or further study.