

**Details of the Examination Specification**

WJEC GCSE Food & Nutrition

**Subject Content**

The subject content focuses on 8 main areas, Food Commodities, Nutrition, Science of food, Food spoilage, Cooking and preparation, Food Provenance/sustainability and Planning meals. It is delivered using focused practical tasks, student led research and planning of dishes, experiments and information tasks.

**Resources**

Basic writing and drawing equipment is needed. Students will be expected to provide ingredients for all practical sessions, except experiments. School will provide all equipment for practical lessons, but students will be expected to provide containers to take the products home.

**How is the Course Assessed?**

20% Controlled assessment task 1

40% Controlled assessment task 2

40% Written exam (Year 11)

**Deadlines**

Task 1- June of Year 10

Task 2 -March of Year 11

Exam - June of Year 11

**What is Expected of the Student?**

An enthusiasm for food and food ingredients.

A willingness to bring in a range of different ingredients and to try a variety of food dishes.

An understanding that there will be a mix of both theory and practical work.

**Additional Information**

Independent working and good time management beyond the normal scheduled lessons will ensure high quality products and coursework.

