

# GCSE Food Preparation and Nutrition Examination Information

## Subject Content:

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

Subject	Exam board	Exam Board Specification Title	Link to specification
GCSE Food Preparation and Nutrition	WJEC EDUQAS	Food Preparation and Nutrition (8463)	<a href="#">Specification</a>

## Assessment:

Component 1: Principles of Food Preparation and Nutrition
<b>How it's assessed</b> <ul style="list-style-type: none"><li>• Written examination: 1 hour 45 minutes</li><li>• 50% of qualification</li></ul>
<b>Questions</b> <p>This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content.</p> <ul style="list-style-type: none"><li>• Section A: questions based on stimulus material.</li><li>• Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.</li></ul>

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## Component 2: Food Preparation and Nutrition in Action (Non-examination assessment: internally assessed)

### How it's assessed

- Non-examination assessment: internally assessed,
- externally moderated
- Assessment 1: 8 hours
- Assessment 2: 12 hours
- 50% of qualification

### Questions

- **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. These assessments will be based on a choice of tasks released by WJEC annually.