

GCSE

Food Preparation and Nutrition

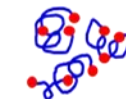


What happens during **coagulation**?



raw egg

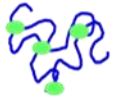
cooked egg



protein coils



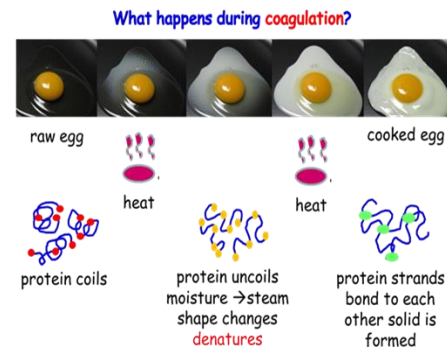
protein uncoils
moisture → steam
shape changes
denatures



protein strands
bond to each
other solid is
formed

GCSE Food Preparation and Nutrition

WHY?



WHY?

Desirable skills that both employers and universities seek

Develop your practical cookery skills

You will develop an understanding of the future of food.

Develop confidence in making own judgements

Learn how as consumers we have the power to make moral and ethical decisions that can make a difference to the world we live in.

Develop an understanding of the role food plays within society

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What will you learn about?

How to make a wide range of dishes

Food, nutrition and health

Food Science

Food Safety

Food choice

Food provenance



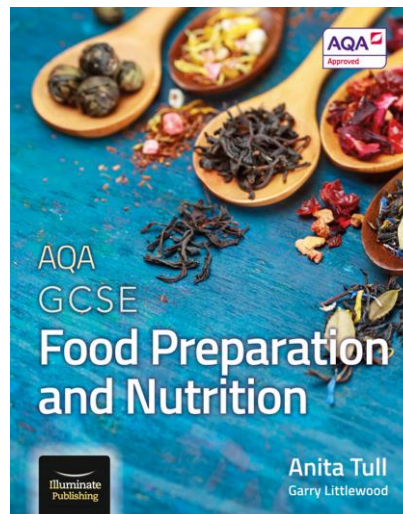
What will I be assessed on?

🍴 Written Examination 50% 1 hour 45 minutes.

Will test your theoretical knowledge of food preparation and nutrition.

Section A – 20 multiple choice questions

Section B – 5 longer questions each with a number of sub questions



What will I be assessed on?

🍴 Non Examined Assessment

Task 1

30 marks (15%)

Food Science Investigation

e.g. Investigate what type of fat is best for cake making.



What will I be assessed on?

☪ Non Examined Assessment

Task 2

70 marks (35%) Food Preparation
3 hr practical exam & write up

e.g.

Plan, prepare, cook and present a range of dishes which are a good source of fibre and would appeal to teenagers. Present three final dishes.



Where can Food Preparation and Nutrition take me?

- 🍴 Development chef for major supermarkets or food manufacturers
- 🍴 Food product buyer for major supermarkets or food manufacturers
- 🍴 Food teacher
- 🍴 Food scientist/microbiologist
- 🍴 Dietician, nutritionist
- 🍴 Baker, butcher
- 🍴 Chef
- 🍴 Environmental health officer
- 🍴 Confectioner
- 🍴 Food technologist

*And lots more
that won't fit on
this slide*

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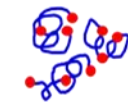


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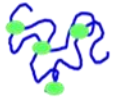
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