

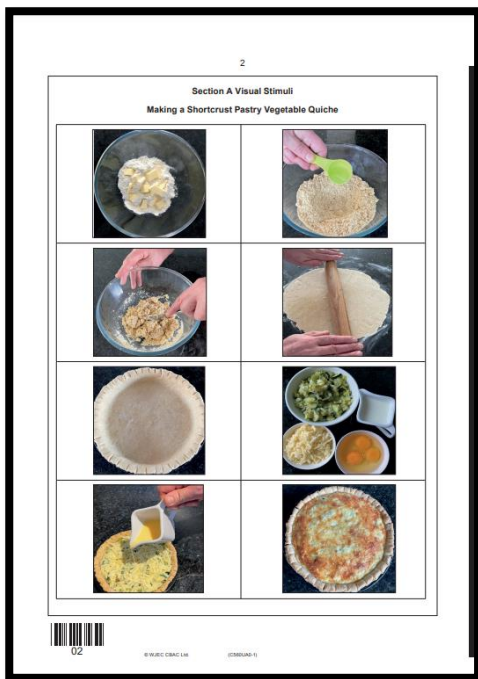
NEA 1	NEA 2	Exam
<p>NEA stands for Non Exam Assessment. It is work that goes towards your final GCSE grade that we can do in school / in class. It is moderated by Mrs Betteridge & Miss Mackey and the marks are sent off to the exam board. Both NEA 1 and NEA 2 are completed electronically (Word / PPT).</p>		<p>This is the exam paper which you will sit in the summer of Y11 along with the rest of your GCSE exams.</p>
<p>Worth 15%</p>	<p>Worth 35%</p>	<p>Worth 50%</p>
<p>A written report based on a brief which we receive from the exam board.</p> <p>Its focus is <i>how</i> and <i>why</i> ingredients respond the way they do when prepared / cooked. It is about food science.</p> <p>The report has a 1500-2000 word limit and you must include photographs. There are 3 sections;</p> <ul style="list-style-type: none"> • A – Research (5 marks) • B – Investigation (15 marks) • C – Analysis (10 marks) 	<p>A written research task (15 marks) based on a brief which we receive from the exam board.</p> <p>This research is used to then decide on 3 dishes (& accompaniments) that you cook in a “practical assessment” (45 marks).</p> <p>The practical assessment lasts for 3 hours. You then write up an evaluation (10 marks).</p>	<p>An exam paper which covers all of the theory content you have learned over the course of this GCSE course.</p> <p>This year, the exam date has yet to be announced.</p> <p>There are 6 content areas;</p> <ul style="list-style-type: none"> • Food commodities. • Principles of nutrition. • Diet and good health. • The science of food. • Where food comes from. • Cooking and food preparation.
<p>30 marks</p>	<p>70 marks</p>	<p>100 marks</p>
<p>The exam board will release the brief on September 1st. We will start this straight away in September. You will be given a final deadline date at the beginning of September.</p>	<p>The exam board releases the brief on November 1st and we will start it shortly after.</p>	<p>We will revisit revision throughout Y11. From April / May until you sit the exam your lessons will focus on revision and exam preparation.</p>
<p>We will have 1 full day off timetable in September/October (date tbc) to conduct the investigation.</p>	<p>Your practical assessment will take place late Feb – early March (date tbc) and you will be off timetable for a full day in a group no larger than 5.</p> <p>This will take place with your usual FPN class teacher in your usual FPN classroom (DT6/DT7).</p>	<p>You will be invited to attend revision sessions to support your revision / exam practice.</p> <p>Your Google Classroom page will have a range of resources uploaded for you to use to support your revision; exemplar papers, lesson PPTs and past papers. You will complete your second trial exam in January 2026.</p>

Preparing for your written examination. Below are the grade boundaries from 2025. These move slightly each year but give you a guide to work from.

	1	2	3	4	5	6	7	8	9
2025	11	23	35	46	51	57	62	68	74

The link below will direct you to the exam board website where you can access past papers and mark schemes. You will also be given paper copies from myself and Miss Mackey.

https://www.eduqas.co.uk/qualifications/food-preparation-and-nutrition-gcse/#tab_pastpapers



The paper is out of 100 marks and split into two sections; A and B. Section A will always give you a visual stimuli page (see left). This is always based on a practical and is usually core skills such as pasta making, pastry making, cooking methods. You then have approx. 15 marks linked to Section A. Section B has a range of questions ranging from 1 mark to 12 marks. These questions are for you to demonstrate your knowledge of the content areas.

Many households in the UK have changed their shopping and eating habits over the last few years. Discuss and evaluate how technology and new initiatives have influenced people's choices when planning meals and purchasing food. [12]

Above is an example of a large mark question. Note that two command words are used: discuss and evaluate. This question requires you to *discuss* the changes to shopping / eating habits over recent years and then *evaluate* the **positive** and **negative** impact.

All students entered for GCSE Food Preparation and Nutrition will sit the same examination paper. There are questions ranging from grade 1 – 9. Grade 9 questions are usually more specific or require specific content to be referred to in the response. Unless you have extra time: the paper duration is 1 hour and 45 minutes.

There will ALWAYS be a series of questions directly linked to nutrition. Usually, a macro or micronutrient is directly referred to.

Surname	Centre Number	Candidate Number
First name(s)		0

GCSE
C560UA0-1

TUESDAY, 20 JUNE 2023 – MORNING

FOOD PREPARATION AND NUTRITION
Component 1
Principles of Food Preparation and Nutrition
1 hour 45 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	15	
2.	14	
3.	14	
4.	12	
5.	11	
6.	15	
7.	7	
8.	12	
Total	100	

INSTRUCTIONS TO CANDIDATES
Use black ink or black ball-point pen. Do not use gel pen or correction fluid.
Write your name, centre number and candidate number in the spaces at the top of this page. Answer all questions.
Write your answers in the spaces provided in this booklet. If you run out of space, use the additional page(s) at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES
The number of marks is given in brackets at the end of each question or part-question. You are advised to divide your time accordingly.
The total number of marks available is 100.
You are reminded of the need for good English and orderly, clear presentation in your answers.

JUN23C560UA0101