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| **Subject Title** | Food Preparation and Nutrition | | | | | |
| **Course Code** | J309/01 | **Exam board** | OCR | **Qualification**  (GCSE, A-Level, BTEC etc.) | | GCSE (9-1) |
| **Units covered satisfactorily** | Nutrition  Cooking and food preparation  Skill technique | | **Units NOT covered satisfactorily** | | Food (food provenance and food choice) | |
| **Content covered (%)** | Exam 100%  Controlled assessment 100% | | | | | |
| **Your final grade will be informed through an assessment of evidence from:** | | | | | | |
| **Primary source (details of the exam / portfolio et)** | | | | | | |
| **Written Exam 50% of final grade**  Timing: 1hour 30minutes  Design: Written Exam  Most of these questions will be lifted from past papers to ensure accuracy of mark scheme and validity of the assessment.  The exam will be made up of: x8 1mark questions, x7 2marks questions, x6 3marks questions, x7 4marks questions, x2 6marks questions, x1 8marks questions and x1 12marks questions.  Total =100marks  **Controlled assessment 30% of final grade** | | | | | | |
| **Secondary source (details of data from assessments and tests)** | | | | | | |
| End of unit tests **20% of final grade** | | | | | | |
| **Other relevant sources (any other assessments which may be relevant to the final grade)** | | | | | | |
| Practical’s done as part of your controlled assessment | | | | | | |