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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** | NutritionCooking and food preparationSkill 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 30minutesDesign: 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  |