

# AQA GCSE Food Preparation and Nutrition- Summer 2024

## Course Code 85855

### NEA 1- Autumn Term 2023 –work in progress.

Students will complete a food investigation task, selecting 1 of the 3 projects set by the exam board.

Students all have a booklet which outlines indicative content, and which gives a breakdown of the marks available for each section.

Section A research-6 marks

Section B- Practical investigations/recording results-15 marks

Section C- Analysis and Evaluation-9 marks

**1<sup>st</sup> draft to be completed by October 27<sup>th</sup> 2023.**

**Final version to be submitted by Friday 1<sup>st</sup> December 2023.**

### NEA 2- Autumn Term 2 release date 1<sup>st</sup> November 2023 for completion by 12<sup>th</sup> February 2024

Students will complete a concise portfolio of work (usually presented in powerpoint format), to include;

- Evidence of research and analysis of their chosen task.
  - Evidence of making 3-4 dishes demonstrating some advanced technical skills.
  - **Evidence of planning, preparing cooking and presenting a menu of 3 dishes within a single period of no more than 3 hours. NB: this element of the course will be undertaken during February 2024 and must be undertaken in exam conditions . Exact date TBC.**
  - Analysis and evaluation of the nutrition, cost and sensory properties of each dish
- Written Examination 19<sup>th</sup> June 2024**



My taste results: different milks

Sample	Appearance	Texture	Taste	Aroma	Total
XYZ- Whole milk	3	5	3	3	14
YXZ- Semi-skimmed milk	3	5	4	4	16
ZYX- Oat milk	4	3	2	3	12

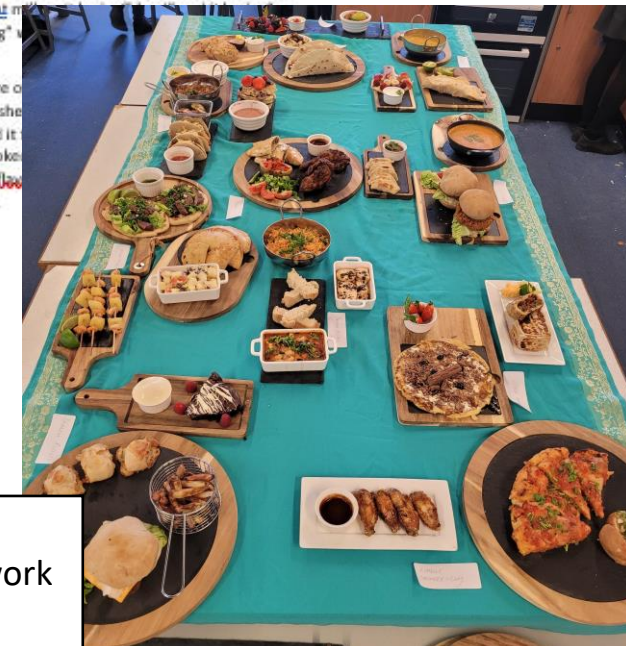
My taste results: Firstly, the whole milk looked smooth, and the texture was very velvety, however it did not have a distinct colour and no certain smell. Next, the semi-skimmed milk looked and felt the same as the whole milk though the taste was very milky which I liked and had a pleasant smell. Finally, the oat milk had a greyish colour and it had some lumps in it. There was no aroma, and it had a bitter and weird taste from the milk. The best milk was semi-skimmed.

Taster 2: taster 2 did not like the look of either whole milk or semi-skimmed milk because of its colour and could not smell anything from the whole and semi-skimmed milk. She liked the taste of whole milk because it had a savoury taste whereas on the other hand, she did not like semi-skimmed milk as it had a "nauseating" consistency. Now, she did not like the oat milk because it had a "nutty" but clumpy texture" whereas it looked "appealing" and the whole milk was the best.

Taster 3: Taster 3 really liked the taste and texture of the whole milk and also it had a silky texture. However, she did not like the smell. With the semi-skimmed milk, she found it had a similar taste to the whole milk meaning it looked the same as the whole milk meaning it looked like the whole milk. She thought the oat milk looked plain, had a "nutty" aroma. She thought the whole milk was the best.

#### Investigation 2: different flours

Sample page from an NEA 1 Project



Practical Exam-  
Presentation of work  
2023