



# HOMework

FOOD PREPARATION & NUTRITION  
BRAMHALL HIGH SCHOOL

**Aim:**

To support the academic progress of students taking GCSE Food Preparation & Nutrition. Work completed at home (or after school using school facilities outside lessons) is to support the class work / project work in each subject area. We have an expectation that GCSE Food Preparation & Nutrition students attend extra sessions after school to keep up with the rigors of project work – this can be shown as homework in certain situations. (Particularly where subject specific tools and equipment are required).

**Types of regular homework at KS4:**

- Completion of classwork at home to keep up with extended project work. Rolling deadlines to maximise student output.
- Revision for tests. In Food students undertake 3 mock examinations within the course to improve exam technique and knowledge. Specific elements of knowledge.
- Research for a number of subject specific food products
- Past paper questions

**Marking and feedback:**

- NEA elements will be assessed using the school CPR policy. Homework elements that are part of an on-going project will be assessed in the same way as part of the bigger project.
- Research tasks will be checked for completion and feedback provided on how to improve. These will not be graded pieces.
- Mini tests will be marked and retained for revision purposes.
- All exam questions will be marked, scored and graded. Students will then improve these in green pen as part of the CPR process

**Recommended wider reading:**

- My Revision Notes: OCR GCSE Food Preparation and Nutrition by Val Fehners. Unlock your full potential with this revision guide that will guide you through the content and skills you need to succeed in the OCR GCSE Food Preparation and Nutrition exam. Plan your own revision and focus on the areas you need to revise with key fact summaries and revision activities for every topic. Use the exam tips to clarify key points and avoid making typical mistakes. Test yourself with end-of-topic questions and answers and tick off each topic as you complete it. Get exam ready with tips on approaching the paper, sample exam questions with model answers and commentary, and last-minute quick quizzes at [www.hoddereducation.co.uk/myrevisionnotes](http://www.hoddereducation.co.uk/myrevisionnotes) (available at the finance office at BHS)
- OCR GCSE Food Preparation and Nutrition Course Companion - These clear and comprehensive course notes have been written in a student-friendly language and organised in specification order. Includes a topic overview page, accessible notes, end-of-topic consolidation questions and thought-provoking visual images and diagrams.
- OCR GCSE Food Preparation and Nutrition Student Book- Develop your students' knowledge and understanding of food and nutrition, improve their

practical food preparation and cooking skills and prepare them for assessment with this book for the new OCR Food Preparation and Nutrition GCSE.

- <https://senecalearning.com/en-GB/> Seneca's online platform can be thought of as an effective & engaging interactive revision guide that can be used for free forever! Summaries, notes, videos and lots of different types of practice questions will all be found on the Seneca platform.