

EDUQAS FOOD PREPARATION AND NUTRITION MARCH MOCK EXAM PREPARATION 2022

March 2022 FPAN mock exam topics

FOOD PROVIDENCE
 FOOD PRESERVATION
 FACTORS AFFECTING FOOD CHOICES
 DIETARY NEEDS RECOMMENDATION
 FOOD ALLERGENS
 COMMODITIES:

- EGGS
- BATTER
- FRUITS AND VEGETABLES
- MILK AND DAIRY PRODUCTS
- FATS AND OILS

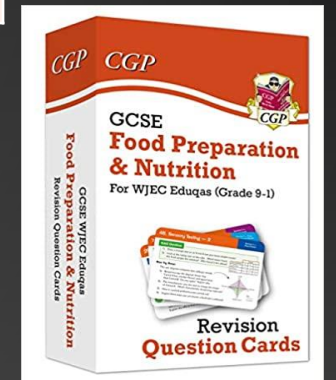
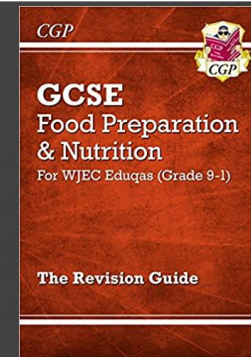
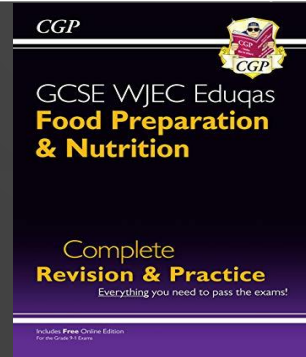
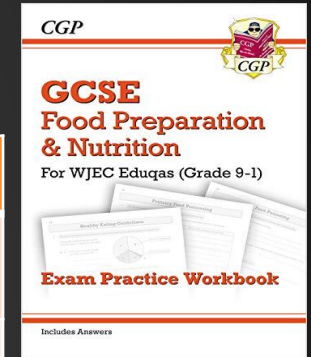
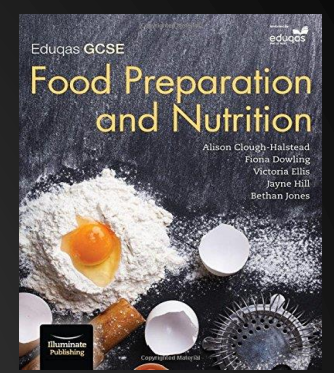


Useful websites and software:

- [Login Screen \(illuminate.digital\)](https://www.illuminate.digital)
- [GCSE Food Preparation and Nutrition – EDUQAS - BBC Bitesize](#)
- [Food commodities - Food A Fact Of Life](#)
- [APP- GCSE POD](#)

There are two aspects to this course. In order for students to achieve their target grade they must complete both aspects in depth.

Non Exam Assessment	Component 2: Food Preparation and Nutrition in Action Non-examination assessment: internally assessed, externally moderated Assessment 1: 8 hours Assessment 2: 12 hours 50% of qualification
Written exam assessment	Component 1: Principles of Food Preparation and Nutrition Written examination: 1 hour 45 minutes 50% of qualification This component will consist of two sections both containing compulsory questions and will assess the six areas of content as listed in the specified GCSE content. Section A: questions based on stimulus material. Section B: structured, short and extended response questions to assess content related to food preparation and nutrition.



Food Preparation and Nutrition - Non-exam assessment Submit by 14 of March 2022
 Food Preparation and Nutrition - Written exam 1hr 45 mins on the 20 June 2022