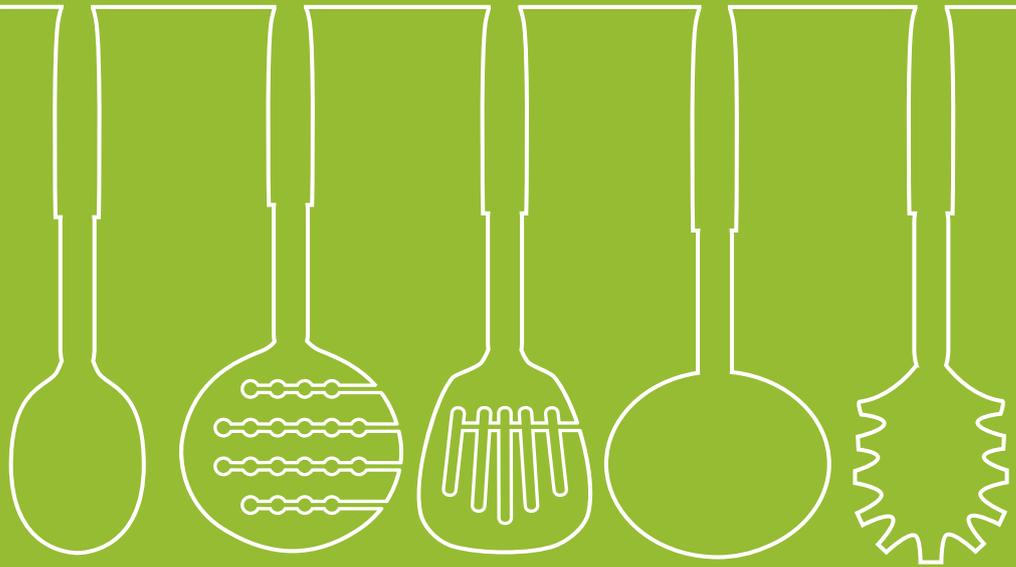


# FOOD PREPARATION AND NUTRITION

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# About Hodder Education



Hodder Education has been working with schools, colleges, expert authors and awarding organisations for many years to create quality print and digital resources and deliver exceptional teacher training and revision events.

## We provide:

- Market-leading, award-winning resources for over 30 subjects, covering teaching, learning, CPD and revision
- Support for GCSE and A-level students with 16 Review Magazines across different subjects
- Innovative digital products, including eTextbooks, Teaching & Learning and Exam Question Practice resources, that work flexibly together
- Coverage for KS3, GCSE, IGCSE, IB and A-level and numerous vocational qualifications, supporting teaching and learning throughout the world



This course guide features all of our Food Preparation and Nutrition CPD training events that will equip everyone with the skills required to progress and achieve success.

## Save 20%\*

on all teacher workshops until 01/10/18 – simply use discount code WO0002944

\*Terms and conditions apply. UK and European educational establishments only. Orders must be placed by 01/10/2018 using discount code WO0002944. This discount code is not valid in conjunction with any other offer and cannot be applied retrospectively. Discount only applies to Teacher Training days and excludes Teacher Webinars, Student Webinars and Conferences.

# How we can help

We know that every classroom need is different, which is why we currently offer a range of opportunities from face-to-face events and webinars to bespoke in-school training.

## Face-to-face: Regional events

From Teacher Workshops to Student Conferences, our regional events cover the whole spectrum of teaching and learning, with ideas and resources that you and your students can use immediately.

## Online: Teacher and student webinars

These interactive sessions are a cost-effective way of training, offering classroom-ready resources and 6 months access to the webinar recording, meaning you can view them on-demand as many times as you need.

## IN-SCHOOL Bespoke training

Is there a CPD workshop that you wish to attend but find it a struggle to leave the classroom? Or is there a particular area you are looking for support with? Why not 'host' an event or a more tailored workshop at your school on a day that suits you and your colleagues.

None of the events in this brochure are official AQA events and therefore the views and messages shared are not representative of AQA. For more information about the specification and official events, please visit [www.aqa.org.uk](http://www.aqa.org.uk). If printed or digital copies of AQA material are required for any events, you will receive confirmation of what you need to bring prior to the event



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## TEACHER WORKSHOP

### Teaching the New NCFE Level 1/2 Technical Award in Food and Cookery: Teaching and Learning Ideas

Course leader: Helen Buckland

Central London: Tuesday, 16 October 2018

Course fee: £249 +VAT

Booking Ref: FP161018

**Get to grips with the new NCFE Level 1/2 Technical Award with Food and Cookery expert Helen Buckland. Whether you are new to teaching or experienced and teaching the course for the first time, this one-day workshop will equip you with the confidence needed to deliver the qualification.**

- Understand the composition of the course, including timings, assessment criteria and teaching strategies
- Maximise student success with ideas to engage your learners using practical work
- Discover ways to create your own resources for the course

**Attend this course and receive a free copy of NCFE Level 1/2 Technical Award in Food and Cookery – worth £21.99**

## NCFE

## LEVEL 1/2

10.00am	Registration and coffee
10.15am	<b>Introduction to the new course</b> <ul style="list-style-type: none"> <li>• Looking at the new course in detail</li> <li>• Discussing Unit One and the content</li> <li>• Outlining a scheme of learning for the course</li> </ul>
11.15am	Morning coffee
11.30am	<b>Incorporating practical work in the delivery of the course</b> <ul style="list-style-type: none"> <li>• Discussing ways to maximise learner engagement by incorporating practical work to support the theory of the unit</li> <li>• Opportunities to look at support material for the teaching</li> <li>• Creating your own resources to enhance learning</li> </ul>
12.30pm	Lunch
1.30pm	<b>Looking at Unit Two: The synoptic project</b> <ul style="list-style-type: none"> <li>• Incorporating tasks during the delivery of Unit Two to prepare the learners for the project</li> <li>• How to ensure the practical skills of your learners are at a high enough level to gain good marks in the relevant section of the synoptic project</li> <li>• Setting out the project: Timings and practicalities for your planning</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Identifying websites and home learning tasks to give learners the opportunity to gain high marks</b> <ul style="list-style-type: none"> <li>• Suggestions of support sites for extracurricular tasks</li> <li>• The creation of home learning tasks to increase understanding and knowledge and maximising the opportunities for lower ability learners</li> <li>• Maximising success in the Unit One assessment</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends

## TEACHER WORKSHOP

## AQA GCSE Food Preparation and Nutrition: Feedback from the first exam

Course leader: Anita Tull

Central London: Thursday, 18 October 2018

Course fee: £249 +VAT

Booking Ref: FPR181018

**Review the results of the first examination cohort with Anita Tull at this one-day workshop. You will explore the examiner's report for the non-exam assessments and for the written examination in order to improve future results for your students.**

- Identify and consider key points and recommendations from the examiner's report
- Discover ideas and consider suggestions for helping current and future students to achieve their potential in all aspects of the assessment, and for overcoming any problems or unforeseen issues

**Attend this event and receive a free copy of AQA GCSE Food Preparation and Nutrition – worth £21.99**

## AQA

## GCSE

10.00am	Registration and coffee
10.15am	<b>Review of the examination results</b> <ul style="list-style-type: none"> <li>• Review of the NEA 1 and 2 processes</li> <li>• Review of general points from the examiner's report</li> </ul>
11.15am	Morning coffee
11.30am	<b>NEA 1</b> <ul style="list-style-type: none"> <li>• NEA 1 – using specific points from the examiner's report, review feedback of last year's NEA submissions of students' work</li> <li>• Suggestions for improvements</li> <li>• New ideas for food science investigative work in Year 10 to prepare students for Year 11</li> </ul>
12.30pm	Lunch
1.30pm	<b>NEA 2</b> <ul style="list-style-type: none"> <li>• NEA 2 – review</li> <li>• Suggestions for improvement</li> <li>• New ideas for practical food lessons in Year 10 to prepare students for the three-hour practical examination in Year 11</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Written examination</b> <ul style="list-style-type: none"> <li>• Using specific points from the examiner's report, review feedback of last year's written examination</li> <li>• Suggestions for improvement</li> <li>• Ideas for preparing students for the written examination</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends

## TEACHER WORKSHOP

## AQA GCSE (9-1) Food Preparation and Nutrition: Preparing your students for the 2019 exam

Course leaders: Yvonne Mackey and Bev Saunder

Central London: Wednesday, 20 March 2019

Course fee: £249 +VAT

Booking Ref: FP200319

**Improve your delivery of the specification by joining Yvonne and Bev to gain a clearer understanding of the written exam, worth 50% of the qualification. On this one-day workshop you will receive expert guidance and support on how to successfully plan and prepare for the examination paper.**

- Clearly understand what your students need to learn and revise to better prepare them for the examination
- Explore ways to help your students gain maximum marks on the multiple-choice questions and the written responses
- Hear tips on how to accurately mark the written responses, including those requiring analysis and evaluation
- Receive ideas of how to support students of all abilities

**Attend this course and receive a free copy of My Revision Notes: AQA GCSE Food Preparation and Nutrition – worth £9.99**

## AQA

## GCSE

10.00am	Registration and coffee
10.15am	<b>Understanding the key sections of the examination content</b> <ul style="list-style-type: none"> <li>• Overview of the paper and structure</li> <li>• Feedback from June 2018 exam</li> <li>• Command words – how important are they?</li> <li>• A look at the different question types</li> </ul>
11.15am	Morning coffee
11.30am	<b>Understanding the question</b> <ul style="list-style-type: none"> <li>• Refine students' technique in multiple choice questions</li> <li>• Answer the short, written responses successfully</li> <li>• Sample answers to see correct responses</li> </ul>
12.30pm	Lunch
1.30pm	<b>Tips for responding to the 6+ mark questions</b> <ul style="list-style-type: none"> <li>• What is required in the answers?</li> <li>• Review the different questions and successful responses</li> <li>• Understand how to mark using the mark bands</li> <li>• Sample answers to see the band boundaries</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Revision guidance</b> <ul style="list-style-type: none"> <li>• Revision techniques and how to use exam board question papers and mark schemes</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends



# OCR GCSE Food Preparation and Nutrition: Lessons learnt from the 2018 exams

Course leader: Anita Hardy

Central London: Monday, 12 November 2018

Course fee: £249 +VAT

Booking Ref: FPO121118

**Reflect on lessons learnt from the latest OCR GCSE Food Preparation and Nutrition exams at our one-day workshop, and discover new revision techniques with Food Prep expert, Anita Hardy.**

- Review and reflect upon the examiner's report and consider its recommendations
- Discover top tips for students to gain marks, enabling all abilities to achieve their potential
- Learn key revision techniques to engage, motivate and prepare students for future examinations
- Return to your classes with new, exciting and different ways of delivering Food Preparation and Nutrition

**Attend this course and receive a free copy of OCR GCSE Food Preparation and Nutrition – worth £21.99**

10.00am	Registration and coffee
10.15am	<b>Overview and understanding the key sections of the NEA Task 1 content</b> <ul style="list-style-type: none"> <li>• Examiner's report: Feedback and headlines</li> <li>• Lessons learnt from the 2018 examination</li> <li>• Review of NEA Task 1: Avoiding the pitfalls</li> <li>• Assessment criteria and expectations</li> <li>• Using exemplars to highlight best practice</li> </ul>
11.15am	Morning coffee
11.30am	<b>Overview and understanding the key sections of the NEA Task 2 content</b> <ul style="list-style-type: none"> <li>• Examiner's report: Feedback and headlines</li> <li>• Lessons learnt from the 2018 examination</li> <li>• Review of NEA Task 2: Avoiding the pitfalls</li> <li>• Assessment criteria and expectations</li> <li>• Using exemplars to highlight best practice</li> </ul>
12.30pm	Lunch
1.30pm	<b>Examination: Prepare students for short answer questions</b> <ul style="list-style-type: none"> <li>• The question requirements</li> <li>• Helping your students answer them successfully</li> <li>• Sample answers to see correct responses</li> <li>• Structures to use with your students</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Reviewing candidate responses</b> <ul style="list-style-type: none"> <li>• Revision techniques</li> <li>• Using exam board question papers and mark schemes</li> <li>• Marking and discussion of candidate responses</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends

# Get exam-ready: Prepare for the OCR (9-1) Food Preparation and Nutrition exam

Course leader: Anita Hardy

Central London: Wednesday, 13 March 2019

Leeds: Thursday, 14 March 2019

Course fee: £249 +VAT

Booking Ref: FP130319 / FP140319

**Join experienced course leader Anita Hardy on this one-day workshop to help your students attain the maximum grades possible in the written exam, worth 50% of the qualification. Be guided through revision strategies and develop your understanding of question requirements and use exemplar materials to demonstrate the requirements for each band and what students need to include in their answers to achieve each.**

- Build a clearer understanding of what your students need to understand and revise to better prepare them for the examination
- Improve the accuracy of your marking and boost your confidence when assessing the more complex and challenging questions
- Receive ideas of how to support students across the different ability range

**Attend this course and receive a free copy of My Revision Notes: OCR GCSE Food Preparation and Nutrition – worth £9.99**

10.00am	Registration and coffee
10.15am	<b>Understanding the key sections of the examination content</b> <ul style="list-style-type: none"> <li>• Overview of the paper and structure</li> <li>• Feedback from June 2018 exam</li> <li>• Command verbs and their expectations</li> <li>• How to help your students answer different types of questions</li> </ul>
11.15am	Morning coffee
11.30am	<b>Exam questions: Avoiding misconceptions</b> <ul style="list-style-type: none"> <li>• The question requirements</li> <li>• Helping your students answer them successfully</li> <li>• Sample answers to see correct responses</li> </ul>
12.30pm	Lunch
1.30pm	<b>Exam assessment: Banded responses questions</b> <ul style="list-style-type: none"> <li>• What the answers require</li> <li>• Review the different questions and successful responses</li> <li>• Sample answers to see the grade boundaries</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Revision guide</b> <ul style="list-style-type: none"> <li>• Revision techniques</li> <li>• Workshop using exam board question papers and mark schemes</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends

## TEACHER WORKSHOP

## Successful Delivery of the OCR (9-1) GCSE Food Preparation and Nutrition

Course leader: Anita Hardy

Central London: Tuesday, 9 July 2019

Course fee: £249 +VAT

Booking Ref: FPO090719

**This full day workshop will provide you with a detailed insight into this specification and the key aspects of OCR. The day will also provide strategies and tips that will enable you to deliver the course with confidence and will build your experience in applying the marking criteria to both NEA tasks.**

- Gain an overview of the structure of the qualification and how to deliver it with confidence
- Be provided with a clear understanding of the content of each NEA investigation and practical task
- View a range of exemplars across different levels
- Get to grips with the internal assessment and explore how to prepare your candidates using a range of resources

**Attend this course and receive a free copy of OCR GCSE Food Preparation and Nutrition – worth £21.99**

## OCR

## GCSE

10.00am	Registration and coffee
10.10am	Welcome and introduction
10.15am	<b>Overview</b> <ul style="list-style-type: none"> <li>• Key aspects of the content structure of the qualification</li> <li>• Overview of NEA tasks – Scientific Investigation and practical tasks</li> <li>• Administration</li> </ul>
11.15am	Morning coffee
11.30am	<b>Task 1: Scientific Investigation</b> <ul style="list-style-type: none"> <li>• How to deliver successfully and without the pitfalls</li> <li>• What constitutes a good investigation?</li> <li>• How to present your results</li> <li>• How to apply the marking criteria to exemplar across a range of levels</li> </ul>
12.30pm	Lunch
1.30pm	<b>Task 2: Practical</b> <ul style="list-style-type: none"> <li>• How to deliver successfully without the pitfalls</li> <li>• What constitutes a good planning section?</li> <li>• What skills to use to achieve three top class dishes</li> <li>• Sensory testing best practice</li> <li>• Apply the marking criteria to exemplar across a range of levels</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>The examination</b> <ul style="list-style-type: none"> <li>• How prepare your candidates for exam questions</li> <li>• Command verbs and expectations of answers</li> <li>• Revision techniques</li> <li>• Exemplar marking exercise</li> </ul>
3.45pm	Discussion and feedback
4.00pm	Course ends

## TEACHER WORKSHOP

## Changing mindsets: Adopting Growth Mindset in your school

Jenna Downing & Tim Guilford

Central London: Wednesday, 14 November 2018

Course fee: £249 + VAT

Booking Ref: MINDF141118

**Explore how you can encourage your pupils to become confident and resilient learners by developing your own understanding of growth mindset. Be guided through what a well-implemented whole school mindset programme looks like and discover how to put it into practice to drive improvement in your school.**

- Hear evidence-based research showing how a growth mindset leads to better outcomes for students
- Look at the theory and how to put it into practice to drive improvement in your school
- Focus on what growth mindset is, how to bring staff on board to embed it at the heart of all that the school does, what you need to do with the students, and how to plan for change at whole-school level

**Attend this course and receive a £25 voucher to spend on Hodder Education books**

## RELEVANT FOR ALL

## FOR ALL TEACHERS

10.00am	Registration and coffee
10.15am	<b>What is Growth Mindset? The big picture</b> <ul style="list-style-type: none"> <li>• Jenna's experience</li> <li>• The research, the outcomes and the impact</li> <li>• Yourself as role models</li> </ul>
11.15am	Morning coffee
11.30am	<b>Working with school staff – setting up everyone for success</b> <ul style="list-style-type: none"> <li>• Training staff</li> <li>• Overcoming barriers</li> <li>• Messages, monitoring, embedding resilience</li> </ul>
12.30pm	Lunch
1.30pm	<b>Student behaviours – making it really happen across the school</b> <ul style="list-style-type: none"> <li>• What needs to happen (and not happen) in lessons</li> <li>• Use of praise and focus on process</li> <li>• Can-do attitudes</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>Effecting change at whole-school level – getting prepared to lead change</b> <ul style="list-style-type: none"> <li>• Workshop session, so you go away with a bespoke plan for your setting</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends



## WJEC Eduqas GCSE Food Preparation and Nutrition: Using the exam results to improve future grades

Course leader: Helen Buckland

Online: Thursday, 8 November 2018

Webinar Fee: £85 +VAT per login

Booking Ref: FPW081118

**Learn from your school's exam results and improve future results for your students with Helen Buckland in this interactive teacher webinar.**

- Discover teaching and revision strategies to enable students to maximise marks in their exams
- Receive support material and resources to help students tackle more challenging topics with confidence
- Get 6 months' access to a recording of the webinar so you can view it on demand as many times as you like

3.30pm	Introductions and sound checks
3.35pm	<b>Analysis of student performance in the exam</b> <ul style="list-style-type: none"> <li>• Look at the breakdown of student answers and identify weak performances</li> <li>• Discuss the command words and how students can answer questions to gain higher marks</li> <li>• Identify weak points from your school's performance and hear strategies to overcome these and improve student understanding</li> </ul>
4.15pm	Activity break
4.25pm	<b>Looking at the creation of resources to support learning</b> <ul style="list-style-type: none"> <li>• How to introduce and implement revision topics to run throughout the year</li> <li>• The creation of resources to support students</li> <li>• Any questions?</li> </ul>
4.55pm	Review and reflect
5.00pm	Webinar ends

## WJEC GCSE Food and Nutrition: Using the exam results to improve future grades

Course leader: Helen Buckland

Online: Tuesday, 6 November 2018

Webinar Fee: £85 + VAT per login

Booking Ref: FPW061118

**Learn from your school's exam results and improve future grades for your students with Helen Buckland in this interactive teacher webinar.**

- Discover teaching and revision strategies to allow students to maximise marks in their exams
- Receive support material and resources to help students tackle more challenging topics with confidence
- Get 6 months' access to a recording of the webinar so you can view it on demand as many times as you like

3.30pm	Introductions and sound checks
3.35pm	<b>Analysis of student performance in the exam</b> <ul style="list-style-type: none"> <li>• Look at the breakdown of student answers and identify weak performances</li> <li>• Discuss the command words and how students can answer questions to gain higher marks</li> <li>• Identify weak points from your school's performance and hear strategies to overcome these and improve student understanding</li> </ul>
4.15pm	Activity break
4.25pm	<b>Looking at the creation of resources to support learning</b> <ul style="list-style-type: none"> <li>• How to introduce and implement revision topics to run throughout the year</li> <li>• The creation of resources to support students</li> <li>• Any questions?</li> </ul>
4.55pm	Review and reflect
5.00pm	Webinar ends

# IN-SCHOOL

## BESPOKE IN-SCHOOL TRAINING

TAKE PART IN OUTSTANDING CPD WITHOUT LEAVING YOUR CENTRE

Is there a CPD workshop that you wish to attend but find it a struggle to leave the classroom? Or is there a particular area you are looking for support with? Why not 'host' an event or a more tailored workshop at your school on a day that suits you and your colleagues.

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∞ Simply tell us what topics you would like covered and we'll plan a cost-effective, bespoke workshop that runs in your centre and targets all of the key areas

∞ You can invite local schools along to help build new partnerships, swap ideas and share the costs with them

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**ENQUIRE TODAY**

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## HOW TO BOOK

 [www.hoddereducation.co.uk/food-preparation-and-nutrition](http://www.hoddereducation.co.uk/food-preparation-and-nutrition)  01295 222777  [Events@hoddereducation.co.uk](mailto:Events@hoddereducation.co.uk)

## BOOKING FORM

Fill in the booking form below and return it via post or fax:

 **Hodder Education, Blenheim Court, George Street, Banbury, OX16 5BH**  01295 222745

Booking reference:

Delegate name(s):

Job title(s):

Email address\*:

Establishment name:

Address:

Postcode:

Telephone:

Date:

Purchase order number:

Please specify any special dietary requirements (e.g. vegetarian, vegan, gluten-free):

**\*We need your email address in order to send you information about your event. We would like to send you e-updates from Hodder Education Group, part of the Hachette UK group of publishing companies. We will not share your details with any other company. Please indicate you agree to this by ticking this box  For full details of our Data Protection policy please visit [www.hoddereducation.co.uk](http://www.hoddereducation.co.uk)**

Once your booking has been made (subject to availability), you will receive confirmation via email of your place, a full VAT invoice will then be posted to you. Final details are emailed approximately 2 weeks before the date of the event. Our full Terms and Conditions are available on our website.

A cancellation charge of £80 plus VAT will be incurred for any booking cancelled less than 3 weeks before the date of the event. The full fee is payable if you cancel within 7 days of the event or do not attend.