

# FOOD PREPARATION AND NUTRITION

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## TEACHER WORKSHOP

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

Course leader: Bev Saunder

Central London: Wednesday, 20 March 2019

Course fee: £249 +VAT

Booking Ref: FP200319

**Improve your delivery of the specification by joining 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

## TEACHER WORKSHOP

## OCR GCSE (9-1) Food Preparation and Nutrition: Improve your understanding and delivery of the NEA

Course leader: Anita Hardy

Central London: Tuesday, 12 March 2019

Course fee: £249 + VAT

Booking Ref: FPO120319

**Improve your delivery of the specification by joining Anita Hardy to gain a clearer understanding of the aspects of the NEA's and examination content.**

- Build a clearer understanding of the assessment requirements of the NEA tasks to better prepare students across the ability range
- Using the marking criteria to apply to NEA tasks 1 and 2 using a range of exemplars
- Improve the over accuracy of your marking and boost your confidence when delivering the more complex and challenging questions

**Attend this course and receive a FREE copy of My Revision Notes: OCR GCSE Food Preparation and Nutrition**

## OCR

## GCSE

10.00am	Registration and coffee
10.15am	<b>Understanding the key sections of the NEA 1 Scientific investigation</b> <ul style="list-style-type: none"> <li>• How to deliver successfully without the pitfalls</li> <li>• What constitutes a high level investigation?</li> <li>• How to present the results</li> </ul>
11.00am	Morning coffee
11.15am	<b>How to apply the marking criteria to exemplar across the range of grades</b>
12.00pm	<b>Understanding the key sections of the NEA 2 Practical task</b> <ul style="list-style-type: none"> <li>• How to deliver successfully without the pitfalls</li> <li>• What constitutes a high level planning section?</li> </ul>
12.30pm	Lunch
1.30pm	<b>What are the requirements to achieve three high level complete dishes?</b> <ul style="list-style-type: none"> <li>• Sensory analysis best practice</li> <li>• How to apply the marking criteria to exemplar across the range of grades</li> </ul>
2.30pm	Afternoon tea
2.45pm	<b>The examination</b> <ul style="list-style-type: none"> <li>• How to prepare your students for the different exam questions</li> <li>• Revision techniques</li> <li>• Exemplar marking exercise</li> <li>• Use of Exam board question papers, mark schemes and textbooks</li> </ul>
3.45pm	Review and reflect
4.00pm	Course ends



## Get exam-ready: Prepare for the OCR GCSE (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, develop your understanding of question requirements and explore exemplar materials to demonstrate the requirements for each band.**

- 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 on 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

## Successful Delivery of the OCR GCSE (9-1) 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**

10.00am	Registration and coffee
10.10am	<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 to 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	Review and reflect
4.00pm	Course ends

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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.

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## HOW TO BOOK

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## 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:	
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Purchase order number:	
Please specify any special dietary requirements (e.g. vegetarian, vegan, gluten free):	

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