5 out of 5 - Very good to get a better understanding of how the specs are at the moment, and how they will be assessed. I feel more confident with what to do for September now!

Catherine Miles, Head of Department, Kettlethorpe High School
PREPARING TO TEACH THE NEW OCR GCSE FOOD PREPARATION AND NUTRITION SPECIFICATION

Presenter: Anita Hardy
Location: Central London: Tuesday, 5 July 2016

Why attend?
Led by Anita Hardy, this one-day workshop will provide guidance on how to deliver the new OCR GCSE Food Preparation and Nutrition specification with confidence. Anita will provide a detailed insight into the requirements of the new specification and will explore the Non Examined Assessment Tasks with a realistic approach. You will have opportunity also to gain creative and manageable ideas of how to deliver the course and support your learners in the best way to enable them to enthuse, engage and achieve.
• Explore the new specification and disentangle the content and requirements
• Gain a clearer understanding in the delivery of the Non Examined Assessment Tasks
• Focus on how to apply the assessment and marking criteria

Course fee: £294 + VAT
Course code: HEO050716

PREPARING TO TEACH THE NEW WJEC EDUQAS FOOD PREPARATION AND NUTRITION SPECIFICATION

Presenter: Helen Buckland
Location: Central London: Tuesday, 14 June 2016

Why attend?
The new Food Preparation and Nutrition GCSE has been developed as a rigorous qualification to replace three former GCSE qualifications, Catering, Food Technology and Home Economics: Food and Nutrition. This course is a unique opportunity to discuss and share good practice with other teachers, and gain new ideas for delivery of the course.
• Explore how to adapt your knowledge and skills to deliver the course
• Return to your class with confidence and ideas about how to enthuse your students
• Discover ways to overcome any concerns you may have about delivering the higher level practical skills required for this GCSE
• Receive a variety of resources for WJEC Eduqas take away to support your teaching

Course fee: £294 + VAT
Course code: FPP140616

PREPARING TO TEACH THE NEW AQA GCSE FOOD PREPARATION AND NUTRITION SPECIFICATION

Presenter: Anita Tall
Location: Central London: Tuesday, 23 June 2016

Why attend?
This one-day training course will explore the new AQA GCSE Food Preparation and Nutrition specification, at the heart of which is a focus on teaching students the essentials of food science, nutrition and how to cook skilfully and healthily with knowledge of food provenance. Join Anita Tall as she provides you with insight into and guidance on the structure, requirements and terminology of the new specification in order to help build your confidence when teaching this exciting new course.
• Unravel the content and requirements of the new specification
• Explore what they mean in terms of delivery and assessment
• Gain an understanding of how to adapt and extend your existing knowledge and skills to suit the new course
• Have the opportunity to engage and share practical and imaginative ideas about its delivery and assessment

Course fee: £294 + VAT
Course code: HEA210616 / HEA320616
Did you know that we are also publishing textbooks and resources for the new GCSE specifications?

As well as Teacher Training days and webinars, we can also support you with our print and digital resources that are written by subject specialists.

Available for AQA, WJEC EDUQAS and OCR, these titles cater to all ability levels, offer detailed assessment guidance and draw on the expertise of the UK’s leading Hospitality and Catering publisher.

To see samples of our range of textbooks visit: hoddereducation.co.uk/catering today or attend one of our CPD events this year.

**PRINT AND DIGITAL RESOURCES**

**Activities to build conceptual understanding and sound knowledge and understanding, analysis, evaluation and application skills**

**Supports all abilities and learning styles with varied activities that aid progression, including extension activities to challenge more able learners**

**Differentiates with stretch and challenge activities to ensure progression and to challenge more able learners**

**HOW TO BOOK**

- Book online - simply visit: www.hoddereducation.co.uk/events
- Contact Hannah, Zoe or Alex on: 01295 222777
- Email us at: events@hoddereducation.co.uk
- Post this form back to us at: Hodder Education, Blenheim Court, George Street, Banbury, OX16 5BH
- Fax this booking form to us on: 01295 222745

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.

**FEES**

The fee for a full-day CPD event covers all written materials, three-course buffet lunch and refreshments. Should delegates have any specific dietary requirements please inform Customer Services on 01295 222777.

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 do not cancel your booking and do not attend. Full Terms and Conditions can be found at: www.hoddereducation.co.uk/events/T-Cs

**ANY QUESTIONS**

Contact Hannah, Zoe or Alex on: 01295 222777 (at local rates) or visit: www.hoddereducation.co.uk/events/FAs.

**BOOKING FORM**

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Delegate name(s):

Job title(s):

Email address*:

Establishment name:

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Date:

Purchase order number:

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

* Your email address is required so we can send you information about your event. We will also register you to receive e-updates about forthcoming events and publications from Hodder Education Group. We will not share your information with anyone outside of Hodder Education Group companies.

Please tick if you do not wish to receive e-updates