



GCSE

3560U20-1

Summer 2022

FOOD AND NUTRITION – Unit 2

Food and Nutrition in Action

Non-Examination Assessment

**AVAILABLE ONLY TO CANDIDATES ENTERING THE WJEC
QUALIFICATION APPROVED BY QUALIFICATIONS WALES AND NOT
AVAILABLE TO CENTRES IN ENGLAND.**

To be opened by Centres after 6 May 2021.

The Assessments can be shared with candidates any time after the release date, at the discretion of the Centre.

Assessment 1: Due to the disruption caused by the closure of schools and colleges to face to face learning during parts of 2020 and 2021, WJEC is currently working with Qualifications Wales on adaptations to qualifications for learners entering in summer 2022. The proposed adaptation for GCSE Food and Nutrition is the removal of Assessment 1 from assessment in summer 2022. Therefore, Assessment 1 has not been included in this non-examination assessment brief. This adaptation is subject to change following a consultation with centres in May 2021. WJEC will finalise the adaptations by mid-June. Should this necessitate a change to this published brief, a replacement brief will be issued by end of June 2021.

Assessment 2: WJEC recommends 15 assessment hours to carry out the chosen task. The 15 assessment hours **must** include a single, final practical session of **3 hours** in length.

It is recommended that candidates complete the chosen task by 17 April 2022.

To be internally assessed and externally moderated.

Work **must** be sent for moderation by **5 May 2022**.

Non-Examination Assessment

Assessment 2: The Food Preparation Assessment

Answer one of either Option A or Option B.

Option A

Statistics suggest that by 2025, a quarter of the UK's population will be following a vegan or vegetarian diet.

Research, plan, prepare and cook a selection of dishes (with accompaniments if appropriate) that would be suitable for a teenager following a vegan or vegetarian diet.

This task must be supported by investigational work – refer to guidelines given below.

Option B

Chicken is one of the most popular sources of animal protein in the UK. Its affordability and versatility make it a regular feature in many dishes.

Research, plan, prepare and cook a selection of dishes (with accompaniments if appropriate) that showcase the versatility of chicken.

This task must be supported by investigational work – refer to guidelines given below.

Supportive Work Guidelines

Your supportive work should show evidence of research, investigation, selection of dishes, justification, planning and evaluation. It is recommended that your work be limited to no more than 15 pages (30 sides) of A4 or equivalent A3 (to include all photographs, graphs and charts).

The written evidence may be submitted electronically or as a paper version and must include evidence of the following:

Section (a) Research and investigate your chosen task. (To include testing and trialling.) [10]

Section (b) Plan the task:
Select a final menu to be produced to showcase skills. Justify your choice of dishes and produce an order of work for the practical execution of the dishes. [15]

Section (c) Prepare, cook and present a menu of **three** dishes and accompaniments within a single 3-hour session.
Photographic evidence of the completed dishes is essential. [45]

Section (d) Evaluate the selection, preparation, cooking and presentation of the three dishes and any accompaniments. [10]

It is an expectation that you will use the correct tools safely and competently when carrying out a range of techniques. You will be expected to demonstrate essential hygiene rules and food safety principles when storing, preparing, cooking and presenting food for this assessment. **No marks** will be allocated to hygienic working as this is a mandatory requirement.

Please ensure all work submitted for moderation can be clearly identified as your own work (i.e. centre name and number, your name and examination number).