

# Implementing the New Food Preparation and Nutrition GCSE

- 📌 Prepare for major changes from 2016
  - A single GCSE for Food Technology
  - 1-9 grading system
- 📌 A two-year plan to challenge all students
- 📌 Classroom tips to tackle demanding exam content

## Louise T. Davies or Barbara Rathmill

Louise recently advised the Department for Education and the School Food Plan on the content of the food aspects of the curriculum, and helped them to write the new programme of study. Barbara supports secondary teachers in delivering the National Curriculum and new GCSEs. She has been involved in several food projects at national level, and is at the forefront of the latest developments.

### Be ready for 2016 teaching and 2018 exams

- The key differences between:
  - the old Food Technology, Home Economics and Catering GCSE
  - the new Food Preparation and Nutrition GCSE
- How to link the new GCSE to the School Food Plan
- Ways to succeed with all exam boards:
  - OCR – AQA – WJEC

### The busy teacher's guide to thriving with new content

- Plan for GCSE success from Year 9
- Prepare for a 120-hour course
- Link practical and theoretical learning
- Secure the timetabled time, budget and equipment you need
- Be ready for new assessment processes
- Track and monitor achievement with new tools

### A time-saving toolkit for smooth implementation

- Tips to teach tough content:
  - food choices, nutrition, diet and health
  - functional and nutritional properties of ingredients
  - culinary traditions and provenance
  - recipe modification
- Lesson ideas to help students achieve top grades
- Recommended resources

To run this course in your school, call 01790 755783



### Delegates (BLOCK CAPITALS PLEASE)

School\*

Postcode\*

Tel No.

PO No.

Delegate 1

Job Title

Subject

E-Mail

Delegate 2

Job Title

Subject

E-Mail

### Delegates Receive

Online post-course support  
 Delegate file including extra materials  
 CPD Certificate  
 Quality training facilities

### Price £299 + VAT

Includes lunch, refreshments and a full set of course notes

### Price £279 + VAT

For second and subsequent delegates  
 Terms and conditions apply

## Book Now

### Online

[www.osiriseducational.co.uk](http://www.osiriseducational.co.uk)

### Freephone

0808 160 5 160

### Osiris

01790 753 987

### Fax

01790 755 288

### Freepost

FREEPOST OSIRIS

Course Code

**WEB116,N,FPREP,S**



Information correct at time of printing but contents and presenter subject to change. Terms and conditions apply.

Registered address: Osiris Educational Woodhall Spa Ltd, Rathby Hall, Rathby, Spilsby, PE23 4DS. VAT No: 865990682, Company No: 5510761