

GCSE



WJEC GCSE FOOD AND NUTRITION

FREQUENTLY ASKED QUESTIONS

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General Specification Questions

Q: What are the main aims of the GCSE Food and Nutrition qualification?

A: The qualification aims to help learners understand the journey of food from 'field to fork', make healthy and informed food choices, explain the function and nutritional benefits of ingredients, and explore the economic, environmental, ethical, and socio-cultural influences on food availability and diet.

Q: What are the main structural differences between the 2016 legacy and 2025 specifications?

A: The 2016 specification is divided into two units: Principles of Food and Nutrition (Unit 1) and Food and Nutrition in Action (Unit 2). The 2025 specification is divided into three units: Principles of Food and Nutrition (Unit 1), Food Investigation (Unit 2), and Food and Nutrition in Action (Unit 3).

Q: What new topics are included in the 2025 specification?

A: The 2025 specification includes new topics which place greater emphasis on sustainability and environmental impacts of food production.

Q: How does this specification align with the Curriculum for Wales principles and strands?

A: It aligns with the Curriculum for Wales by supporting the statements of what matters, principles of progression, and subject-specific considerations for Food and Nutrition. It provides opportunities to embed cross-curricular themes, skills, and learning experiences outlined in the Curriculum, such as the cross-cutting curriculum theme of human rights and diversity, contributions and cuisines of Black, Asian, and minority ethnic communities. For detailed mapping, refer to Appendix B.

Q: How is the course structured in terms of assessment?

A: This is a linear qualification, and all assessments must be taken at the end of the course. Non-examination assessments can be completed earlier but must be submitted at the end of the course.

The qualification is assessed through a combination of a digital examination (Unit 1), and non-examination assessments (Units 2 and 3). Unit 1 accounts for 40% of the qualification, Unit 2 for 20%, and Unit 3 for 40%.

Both NEA units are marked by the centre and moderated by WJEC. Each unit has specific criteria listed in the tasks in the SAM demonstrating the type of evidence a learner can use in their work. Mark schemes have also been provided in the assessment pack in the SAM.

Q: What are the assessment objectives and how are they weighted?

A: The assessment objectives are:

- AO1: Demonstrate knowledge and understanding (15%)
- AO2: Apply knowledge and understanding (30%)
- AO3: Analyse and evaluate (20%)
- AO4: Plan, prepare, cook, and present dishes (35%)

Q: When will the examination for Unit 1 be available?

A: The Unit 1 examination will be available annually from summer 2027. Unit 2 & 3 NEAs will also be available annually from summer 2027, which is when the full GCSE qualification will first be awarded.

Q: What is the grading scale and awarding process?

A: It uses the traditional 8-point A*-G scale. Awarding follows WJEC's standard processes aligning with regulatory requirements.

Q: What is the recommended guided learning time for this course?

A: The specification recommends 120-140 guided learning hours, primarily designed as a 2-year program for learners in Years 10 and 11.

Q: How will the NEA material for Unit 2 & 3 be provided?

A: The NEA briefs containing the scenario information will be made available to centres via the WJEC Portal in May of the first year of study (Year 10). Centres can decide whether to distribute it to students during Year 10 or 11.

Q: What kinds of professional development or training will be available for teachers?

A: The WJEC offers professional development opportunities, guidance documents, and resources to support the delivery of new qualifications, please view the WJEC course webpage for details of upcoming events and resources available.

Questions related to the content of the qualification

Q: What topics are covered under Unit 1: Principles of Food and Nutrition?

A: Topics include food commodity groups, nutrients for a balanced diet, diet and health, cooking food, food spoilage, and the journey from field to fork.

Q: What are the key areas of focus in Unit 2: Food Investigation?

A: This unit focuses on the science of food, planning food science experiments, and conducting food science investigations.

Q: What skills are developed in Unit 3: Food and Nutrition in Action?

A: Learners will plan, prepare, cook, and present food using appropriate skills and techniques, considering factors affecting food choices and exploring nutritional values

Q: What are the requirements for the non-examination assessments in Units 2 and 3?

A: Unit 2 requires an 8-hour food investigation based on a pre-released brief. Unit 3 involves a 12-hour assessment where learners plan, prepare, and cook food outcomes based on a brief.

Q: How does the specification address equality and fair access?

A: The specification is designed to be accessible to all learners, regardless of gender, ethnic, religious, or cultural background. Reasonable adjustments and access arrangements are available for eligible learners.

Q: Can learners participate in an onscreen mock examination for Unit 1?

A: All centres will be able to access onscreen mock examinations. Contact e-assessment for information. This will be available through the Surpass platform.