



GCSE Food Preparation and Nutrition

Academic Year 2023/24

Tutors & Exams, the UK's leading Independent Assessment centre, and The Farm Cookery School, based in Wiltshire, have collaborated to offer students the chance to complete a one-year GCSE Food Preparation and Nutrition Course.

By completing this course, you will develop practical cookery skills and techniques as you explore the underlying principles of food science, nutrition, food traditions and food safety. Successful completion will also result in GCSE certification (Spec J309) from the OCR Awarding Organisation.

What to expect:

- Students will need to complete a food investigation task, assessing the scientific principles underlying the preparation and cooking of food.
- Students will need to complete a food preparation task which will assess the planning, preparation, cooking and presentation of food.
- Finally, there will be a 1 hour 30 minute written examination paper to be taken at any one of the eight Tutors & Exams [centres](#) located in the UK.

The programme will consist of 30 online tutorial hours and three practical sessions hosted at The Farm Cookery School kitchens located at Netherstreet Farm, Bromham, Chippenham, Wiltshire SN15 2DS.

You can view the amazing facilities that The Farm Cookery School has to offer by visiting their [website](#).

The fee for the course, covering tutorials and practical sessions, is £500 and will be charged to you directly by The Farm Cookery School. However, you will also need to pay an additional fee of £225 to sit your written GCSE paper with Tutors & Exams. This can be done by registering via their online application form [here](#).

The entry code for this qualification is J309; the option code/tier is A.



For more information on the specification, please visit [here](#).

For more information on the content of the course, please get in touch by emailing enquiries@thefarmcookeryschool.co.uk or by calling 01380 859 478.