

Food Preparation and Nutrition GCSE

If you have a passion for cooking and want to develop your knowledge and skills in the kitchen, this is the course for you!

The four main areas of study covered in this GCSE are:

- A – Nutrition
- B – Food provenance and food choice
- C – Cooking and food preparation
- D – Skill requirements – Preparation and cooking techniques

Learn how to present food...



Take Part in Competitions...



DANCING RAISINS EXPERIMENT



Learn how
ingredients
work in a fun
way...



Some of the amazing dishes cooked and presented...



OCR Food preparation and nutrition GCSE could lead to careers in:

- Catering and hospitality
- Restaurant design
- Food safety and hygiene
- Nutrition
- Sports science
- Childcare
- Food styling
- Bakery management
- Molecular gastronomy
- Urban farming
- Food critiquing

