



GCSE

3560U20-1

Summer 2025

FOOD AND NUTRITION – Unit 2

Food and Nutrition in Action

Non-Examination Assessments

**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 8 May 2024.

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

Assessment 1: WJEC recommends 10 assessment hours to carry out the chosen task.

It is recommended that candidates complete the chosen task by 16 December 2024.

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 11 April 2025.

To be internally assessed and externally moderated.

Work **must** be submitted for moderation by **5 May 2025**.

Non-Examination Assessment**Assessment 1: The Food Investigation Assessment**

Answer **one** of either **Option A** or **Option B**.

Option A

When cooking green vegetables, the colour, texture and nutritional value can be affected by a number of different factors.

Investigate the effect that cooking can have on **one** type of green vegetable.

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

Option B

Mayonnaise is an emulsion of oil and water, stabilised by an egg yolk.

Investigate the role of the ingredients used when making mayonnaise.

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

Supportive Work Guidelines

Your supportive work should show evidence of the scientific principles underlying the preparation and cooking of food through research, investigation, trialling, modifying and developing and evaluation. The written evidence is limited to a 2000–2500 word count.

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

- Section (a) Research and investigate the task.
Carry out research and produce a plan of experiments. Predict an outcome.
Justify your choices for experimental work/modifications. [10]
- Section (b) Investigate the working characteristics and the functional and chemical properties of the ingredients through **practical** experimentation and use the investigation findings to achieve a particular result. [20]
- Section (c) Evaluation.
Analyse and evaluate the task.
Analyse the data and results collected and draw conclusions. Justify all findings and results, evaluate the hypothesis and confirm if predictions were proven. [10]

Non-Examination Assessment

Assessment 2: The Food Preparation Assessment

Answer **one** of either **Option A** or **Option B**.

Option A

Baking is a popular method of cooking.

Research, plan, prepare and cook a selection of dishes (with accompaniments if appropriate) that use baking as the main method of cooking.

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

Option B

Food waste is an issue in many households in Wales, and the most wasted foods are milk, potatoes, bread and bananas.

Research, plan, prepare and cook a selection of dishes (with accompaniments if appropriate) that use **at least one** of the foods named above as the main ingredient in each dish.

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 mandatory. [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.)