

# Food Technology



## Why choose Food Technology

- Learn about key aspects of the food industry, for example; the nature of foodstuffs, process engineering of food products, consumer needs and wants, and the role the food industry plays in modern society.
- Undertake a full range of food-related practical activities in brand new fully-equipped food rooms.
- Prepare yourself for progression to Higher Education on a range of food and design courses.
- Use our excellent ICT Facilities to produce high quality coursework and achieve good examination results.
- Students who have taken any Design and Technology subject at GCSE can expect to do well in this course provided they are interested in working to produce outcomes based on the preparation of high quality food.
- Students with no prior GCSE Design and Technology experience can also succeed on this course.

# Food Technology Course Details

## Course Details

- This course is for students who wish to work on designing and making activities with food as their chosen medium
- Some of your work will involve using ICT programmes such as ProDesktop
- Although some of your food design will be teacher directed - the main elements of your coursework will be chosen by you
- Practical problem solving is central to your work
- You will be encouraged to develop and make food products that are of saleable quality
- You will have more than one teacher to guide you during Year 12

## Course Requirements

The main requirement on this course is for a creative approach to Design and make situations. You will be working with a wide range of ingredients to create interesting and innovative food-related products.

## Year 12

The course has two elements in Year 12 :

DT1 - A major Design and Make project made up of a Design Folder and a high quality practical outcome. This element is worth 60% of all AS marks available

DT2 - A written Examination. This element is worth 40% of all AS marks available. ~

## Year 13

In Year 13 two further elements complete the full Advanced Level course.

DT3 - A written Examination worth 40% of all A2 marks available

DT4 - A major Design and Make project with a Design Folder and a high quality practical outcome. This project is worth 60% of all A2 marks available.

## Departmental Information

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