

DESIGN & TECHNOLOGY: FOOD

EXAMINING BOARD: AQA

ACCREDITATION:

You can achieve a GCSE in this subject with a full range of grades from A* - G. (Single Tier Entry)

NATURE OF THE SUBJECT:

In this subject you will find about the different types of food processing systems that are found in today's modern food manufacturing companies. You learn how new food products are designed, marketed, packaged and stored, perhaps by visiting a local food processing plant.

CONTENT:

In Year 10 you will build up your practical skills in food handling in addition to developing a sound understanding of nutrition and food manufacturing processes. You may be involved in visits to food manufacturing outlets to give you an insight into the world of product development. In Year 11 you will work independently to produce a major project which is worth 60% towards your exam grade. To complete this project you will need to be good at organising your time, efficient at collecting and sorting information and able to work on your own to produce a well written piece of work supported with illustrations, diagrams, sketches and graphs. The project is based around the design and production of new food products.

NATURE OF THE WORK:

In Year 10 you will spend approximately half of your lessons on practical, producing dishes which enable you to develop the range of skills required when preparing and cooking food. The other lessons will be spent on written work, collecting relevant information and producing mini projects on relevant topics. In Year 11 most of your time will be spent on independent studies for your major project. You will also produce some practical work, which will support your written findings. Your written work and main project, where possible, will be done on the computer. This will enhance the presentation of your work.

ASSESSMENT:

In Year 11 you will produce a major project, which contributes 60% towards the final examination mark. It will be based entirely on work that you produce in the classroom, together with the results of research that you may do for homework. The course concludes with a 2½ hour written paper, which asks shorter questions on all of the theory covered during the entire course in addition to more detailed questions on a particular topic that you will be notified about prior to the exam. This written paper is worth a further 40% towards the final GCSE grade.

POSSIBLE CAREERS:

If you are successful in this course there is an opportunity to progress onto Food and Catering courses in Further Education Colleges. Alternatively, the course could act as a foundation for a career in the food and catering industry.

WHO IS SUITABLE FOR THIS COURSE:

This course is suitable for you if you have a genuine interest in the development of new food products and prefer a balance of written, investigative and practical activities. You will be expected to bring ingredients on a weekly basis to gain first hand experience of working in a kitchen environment and to produce your own selection of dishes. Pupils with a history of not bringing ingredients to KS3 lessons will not be considered for this very popular course.

FURTHER INFORMATION: Please see Mrs I. Evans, Miss E MacIntyre or Mrs P. Randerson