



GCSE Food Technology

- CORE COMPULSORY
- NON-QUALIFICATION
- OPTION
- EBACC SUBJECT

Examination board **AQA**

Course code **4545**

Subject contact: Mrs S Bounds, Head of Food Technology

Course description

Food Technology is a very exciting, creative and interesting subject to study. You will learn a tremendous amount through practical activities working with a wide range of ingredients and equipment to develop your practical skills. You will also study in some detail the nutrition and principles of planning a healthy diet and will understand more about the science of food and how and why ingredients perform in a range of recipes.

Food Technology involves:

- learning about foods, ingredients, processes and techniques
- experimenting, investigating and testing products
- being creative and designing new products
- understanding how a product is developed in a test kitchen
- having an insight into how products are made in industry
- developing skills which enable original and creative new products to be made
- understanding about the impact of different diets on health
- learning about special dietary needs and food allergies
- understanding current food trends from food miles to food waste, recycling to Fairtrade.

You can be expected to take part in practical activities at least once during the timetable cycle in order to develop your skills, confidence and creativity.

Entry requirements

Good prior attainment in KS3 Food Technology and a passion for food. Ability to be creative and original, manage time effectively and to meet deadlines.

Key skills

Independent research, written evaluation, awareness of how science and nutrition combine to enhance creative food skills.

Cost*

Students will be expected to supply their own ingredients for the majority of practical work undertaken throughout the two year course.

Controlled Assessment pack: A3 portfolio and formatted sheets £10.

Exam pack: Revision guide and student workbook £5.

Assessment

- 60% Controlled assessment: A3 project portfolio developing a quality final food product
- 40% 2 hour exam

The two hour written exam is taken at the end of Year 11.

Careers

The food industry is a major growth area in the UK. Roles include Food Technologists, Dieticians and Buyers. There are also wide ranging careers in the catering industry as well as in publishing and the media.

Further education opportunities

Students are able to study A level Food Technology or pursue more practical vocational catering courses. A range of undergraduate courses are available at universities throughout the country including Food Science, Food Technology, Nutrition And Dietetics And Food Marketing as well as Hospitality Management.

Enrichment & Support

- After school support session for Year 11 coursework.

*Cost of materials should not limit subject choice. Please see Section 9 for further information.