SUBJECT: Food Technology

QUALIFICATION: **AS Design Technology: Food Technology**

QUALIFICATION LEVEL: **Level 3**

QUALIFICATION TYPE: **GCE Advanced Subsidiary**

AWARDING BODY: **AQA**

CATEGORY: **Design Technology**

Qualification Accreditation Number (QAN):**1540**

DESCRIPTION

The Specification has been designed to:-

- Encourage candidates to take a broad view of Design and Technology, and food science and nutrition,
- To develop their capacity to design and make products,
- To appreciate the complex relations between design, materials, manufacture and marketing.

WHAT WILL I LEARN?

The course is designed to show natural progression from GCSE and will allow students to build on their existing practical skills. The course includes a mix of practical tasks as well as the opportunity to work with a variety of materials and components including experimentation with modified starches, eggs and a variety of methods of cooking.

The course is delivered through three sections:-

Section A: Materials and Components which includes:-

- Diet and Health
- Nutrients
- Food additives

Section B: Design and Market Influences

- Design in a human context e.g. meal planning
- Food Choices
- Issues effecting the design of new food products
- Design in practise

Section C: Processes and Manufacture

- Food Safety and Hygiene
- Food Labelling

WHAT ARE THE ENTRY REQUIREMENTS?

It is helpful but not necessary for you to have studied food technology at GCSE level. Students who have taken GCSE should have achieved a grade C or above.

HOW WILL I BE ASSESSED?

The course is assessed through two units which have equal weighting at AS.

Unit 1 – Food1: Materials, Components and Application
2 hour written paper taken in the summer of year 12.
The paper is mainly based on Materials and Components and has three sections.

Section 1 – Contains compulsory limited response questions.
Section 2 – A choice of one question from two.
Section 3 – Contains one compulsory question.

Unit 2 – Food2: Learning through Designing and Making
Coursework – Approximately 50 hours
Pupils should submit a design portfolio and a manufactured outcome(s).

WHAT ARE THE COSTS?

Pupils will undertake a number of practical sessions where a finished dish will be produced and will need to provide ingredients on these occasions. Ingredients for investigative work will be provided.

FUTURE OPPORTUNITIES?

A Level Food Technology links to a range of careers including:-

- Teaching
- Food product Design
- Food Studies
- Food Nutrition and health
- Food Science and Technology
- Biochemistry

FURTHER INFORMATION

Food Technology is designed to be either a complementary subject to Biology, Chemistry, Business Studies, Physical Education or Art and Design or to be a contrasting subject with English, History Geography, Modern Languages.