



Subject: DESIGN - FOOD TECHNOLOGY Exam Board: Edexcel
Levels available: AS (1 Year) and A2 (Additional 2nd Year)

Subject Leader: Mrs C Vaughan

Course Information:

* What do I need to know or be able to do before choosing this subject?

A GCSE grade A*-C in Food Technology is compulsory. A genuine interest in the subject is essential plus a sound knowledge of Science; ability in Chemistry is a great help.

* What does the course consist of and how will I be assessed?

AS (Advanced Subsidiary) Specification

This is the first half of the full A level course. If you and your teacher agree that it's best for you, you can take the AS level on its own during or at the end of Year 12. The final grade will count towards entry to Further/Higher Education.

Unit 1: Product Development

50% AS or 25% A level

This unit is the 'design and make' activity. Students will be expected to select their own context, from which they must design and make a product that meets the original context/need. It is envisaged that students will apply knowledge and understanding gained from Unit 2 in order to enhance their design and make activity.

Assessment: Production of a design folder to include references to making carried out through the duration.

Unit 2: Knowledge and Understanding of Food Materials Products and Processing

50% AS or 25% A Level

This is an externally assessed unit and covers the following aspects:

- Classification of materials and components
- Working properties of materials and components
- Manufacturing processes
- The consumer and society.

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Course Information:

The ADVANCED LEVEL (AS + A2) Specification

Unit 3: Further Study of Food Material, Products and Processing 25% of A level

This is an externally assessed unit and covers the following aspects:

Food commodities, chemical composition and application of manufacturing processes

- Microbiological aspects
- Selection of materials
- Nutrition
- Value issues.

Unit 4: Commercial Product Development 25% of A level

This unit is the 'design and make' activity. Students will be expected to identify a client/user group from which they must design and make a food technology product that meets the original need. They should liaise with their client/user group to develop a commercial product.

Assessment: Production of a folder to include all the designing and making.

*** How could I develop key Skills by doing this course?**

As well as covering the study of **Food Technology** the AS/A2 courses will enable you to develop key skills. You will be told when a particular piece of work also accounts for Key Skills assessment as well as for **Food Technology** assessment. You will need to keep evidence of this work in a Portfolio for assessment later if you wish to gain a Key Skills qualification. During this course examples of key skills could include:

Communication e.g. group discussions; interviews; market research.

Application of Number e.g. nutritional analysis; costing.

Information & Communication Technology e.g. word processing; the use of CAD/CAM.

Working with others e.g. work experience in an industrial placement.

Improving your own learning and performance e.g. action plans; target setting.

Problem Solving e.g. meeting consumer needs; re-formulation of products.

*** What could I go on to do after the course?**

Degree courses in this subject include Food & Consumer Studies, Food Marketing, Nutrition, Management. There are many careers that a Food Technology course could lead to including nursing, food retailing, nutrition, journalism, catering, environmental health and lab. work.