



**Subject: FOOD TECHNOLOGY**  
**Levels available: GCSE (1 Year)**

**Exam Board: AQA**

**Subject Leader: Mrs C Vaughan**

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## Course Information:

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

It would be useful to have knowledge of a design subject at GCSE level but this is not compulsory.

The course is specifically designed for those students who wanted to do it in Years 10 and 11 at GCSE level but for whatever reason, were unable to do so.

It will be useful for those who wish to pick up an extra qualification in the Sixth Form as part of the three year programme.

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

#### One piece of Coursework

**60% of the final grade**

This is an internally assessed piece of work, which is then externally moderated.

The main focus is on the use of food as a material and students are encouraged to demonstrate fully their design and technology capability through combining skills with knowledge and understanding.

Students are also encouraged to address the industrial and commercial practices as well as the moral, social, cultural and environmental issues throughout their project.

#### A written paper

**40% of the total marks**

This is both externally set and assessed. It comprises of a two hour written paper based on two tiers of assessment, Foundation and Higher.

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

- AS and A2 level Food Technology.
- Further to this, a degree course such as Food and Consumer Studies, Food Marketing, Nutrition, Management.
- There are also many careers such as nursing, food retailing, nutrition, journalism, catering, environmental health and lab work.