



Ripley St Thomas Design & Technology

By

6TH FORM OPTIONS EVENING

GCE DESIGN & TECHNOLOGY: FOOD TECHNOLOGY

Tuesday 2th February 2010





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By **Why should I study this course?**

Studying at Ripley will enable you to work in three modern food classrooms with an array of specialist practical equipment. The food department has won awards from The Good Schools Guide consecutively from 2004 for the best results in the country at key stage 4 and 5.





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Am I suited to this course?

You must be interested in food and the scientific principles of food components and nutrients.

An interest in food issues within society and nutrition is also desirable. You should have an imaginative and creative mind and enjoy cooking and developing new food products.





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Course Requirements

- Preferably a GCSE Grade B – Food Technology or GCSE B grade in any other area of Technology
- You can study this subject even if you have not studied Food Technology, however you will require a personal interview





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Subject Delivery

**10 hours over 2 weeks
Plus private study time**

**Mrs. Mossop – Unit 1 – Examined Unit
Miss. Exton – Unit 2 – Coursework Unit**





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AS Level Transition

- Pupils will be set relevant work to complete over the summer to enter onto the course. This will be to assess their creative skills, knowledge of materials, researching skills and communication.





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AS Level

Consists of two separate Units

Unit 1 – Written Exam 2hrs

50% of total AS level (25% of A level)

Section 1 compulsory limited response questions

Section 2 a choice of one question from two

Section 3 One compulsory question

All questions are primarily based on materials, components and application





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By Example of Course Content at AS: Unit 1 Materials, Components and Application (Written Paper)

- Macro and micro nutrients
- Dietary planning, BMI and health promotion
- Social factors, the family, culture, lifestyle and economics
- Dietary needs of individuals, special diets and lifestyles
- Mass media, advertising, TV, magazines and the press
- Environmental factors influencing food choice





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Unit 2 – Coursework

50% of total AS level (25% of A level)

Approx 50hrs (taught time)

This comprises of a portfolio of work and also a manufactured outcome (s). The portfolio will include all aspects of the design process and also Industrial Practices.

This is a single design and make project.





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Transition from AS – A2

All Year 12 courses and exams are generally completed five weeks before the end of the Summer Term

All students are invited to attend an interview to discuss if they should continue onto the A2 Level course

If students continue, they start their A2 course immediately





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Equipment Requirements

- A personal laptop would be an advantage to allow work to be done in class and Private Study time
- Materials – students will be expected to provide ingredients for research and practical work as part of the coursework on a regular basis





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Careers

- Food Science and Marketing
- Nutrition and Dietetics
- Food Media and Marketing
- Research and Development
- Consumer Studies
- Teaching
- Developmental Chef
- Home Economist
- Environmental Health





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Further Information

www.aqa.org.uk

Miss S Exton - Ripley St Thomas CE High School

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Please sign the register

THANKYOU

