



## WHY CHOOSE FOOD TECHNOLOGY

Food Technology is an interesting and stimulating subject. It is suitable for students who wish to gain a wide knowledge of food issues, enjoy project work and project based coursework. There is a large proportion of practical work and students must enjoy developing and trying out new skills.

## HOW USEFUL WILL IT BE?

The course is suitable for all interested students, but may be particularly useful for students who wish to work in the Food Industry. There are many higher education courses within food or related disciplines, e.g. Product Development, Food Marketing, Food Technology teaching, Advertising and working as a Chef.

## WHAT WILL YOU NEED TO DO TO BE SUCCESSFUL?

To study this subject you will need a minimum of five GCSE subjects at Grade A\*-C. It would be beneficial to have studied GCSE Food Technology. A sound interest in the whole subject beyond the minimal requirements of the course, and a basic understanding of science is an asset.

Students should also enjoy developing their own ideas and must be prepared to work independently. Both the theory and practical are designed to encourage an investigative approach, and an ability to evaluate resources and appreciate the use of modern technology.

The mode of study will include practical work and visits out.

## HOW IS AS LEVEL ASSESSED?

**Unit 1 – Materials, Components and application:** Examination, 50% weighting.

**Unit 2 – Coursework,** 50% weighting.

Successful candidates will be awarded an AS Level worth 50% of a full A Level.

## WHAT WILL YOU STUDY ON THE COURSE IN YEAR 12 – THE AS LEVEL?

### Unit 1 Materials and Components:

Involves an in depth study of nutrients and food additives. It covers dietary planning, health promotion, the relationship between health and diet, dietary needs of individuals, mass media and issues affecting the design of new food products. Students will study environmental factors and how they influence food choices. Food safety and hygiene.

**Unit 2 Coursework :** Nutrition based Design and Make project.



SIXTH FORM

## **WHAT WILL YOU STUDY ON THE COURSE IN YEAR 13 – THE A2 LEVEL?**

**Unit 3 Design and Manufacture:** an in-depth study of nutrients / nutrition and food additives. Year 13 builds up on all work covered in Year 12, with a more scientific knowledge required. The course has a stronger focus on Industrial applications.

**Unit 4 Coursework.** A student chosen Design and Make Project, with a greater focus on Industrial practices.

## **HOW IS A2 LEVEL ASSESSED?**

**Unit 3 Design and Manufacture:** Examination, 25% weighting.

**Unit 4 Coursework:** 25% weighting.

## **HOW MUCH TIME WILL YOU HAVE TO SPEND ON PRIVATE STUDY/RESEARCH?**

AS Level: at least 4 hours per week.

A2 Level: at least 5 hours per week.

