

Design & Technology

GCSE Food Technology

Team Leader Mrs P Lane

Aims

GCSE Food Technology enables and encourages candidates to:-

- demonstrate fully their design and technology capability, which requires them to combine skills with knowledge and understanding in order to design and make quality products in quantity;
- acquire and apply knowledge, skills and understanding through:
 - analysing and evaluating products and processes;
 - engaging in focused tasks to develop and demonstrate techniques;
 - engaging in strategies for developing ideas, planning and producing products;
 - considering how past and present design and technology, relevant to a designing and making context, affects society;
 - recognising the moral, cultural and environmental issues inherent in design and technology.

Course Description

Pupils are given the opportunity to work with a range of foods in order to gain knowledge and understanding of the working characteristics and processing techniques used when designing and making food products. This is achieved through:-

- Developing briefs and specifications
- Analysis of existing and historical products
- Choices of materials, components and processes
- Evaluation of pupils' design proposals
- Evaluation of pupils' completed projects

Topics covered in Year 10 include:-

- | | | |
|---------------------------------|--------------------|----------------------|
| - Proteins | - Carbohydrates | - Fibre |
| - Fats | - Batch Production | - Iron and Vitamin C |
| - Calcium and Vitamin D | - Cook chill | - Presentation |
| - Multi-cultural bread products | - Sauces | - Special diets |

Exam Board AQA GCSE 3542

Pupils are entered for either the Higher Paper (A* - D grades) or the Foundation Paper (C – G grades) depending on their achievement in class work, homework, coursework, Year 10 and mock examinations.

Homework

Year 10

Terms 1 to 4 - Homework is set either on a weekly basis or over a longer period of time depending on the individual task set. The homework will either be research based or extend and support the reinforcement of a topic being studied.

Term 5 - Homework is linked to both revision and revision techniques before the Year 10 exams, and Coursework based activities

Term 6 - Homework tasks are set linked to pupil's Coursework

Year 11

Term 1 – Homework is linked to both revision and revision techniques before the Year 11 mock exams, and Coursework based activities.

Terms 2 to 3 – Homework tasks are set linked to pupil's Coursework.

Terms 4 to 5 – Homework is linked to revision and revision techniques before the final Year 11 exams

Assessment

Each piece of work will be given a comment, and key pieces of work will be fully assessed and graded to ensure that pupil progress is regularly monitored and agreed targets are set for progression.

Pupils will be encouraged to develop self-assessment and peer-assessment skills through regularly evaluating their own and others work against given criteria.

The final GCSE grade is achieved through 60% Coursework and 40% final examination.

Extra Curricular

Year 10 pupils have the opportunity to take part in the Masterchef Swindon College School Cookery Challenge. The theme is “Food from Wiltshire” and contestants are judged on their choice of ingredients, presentation, menu, table setting and decoration.

Year 10 pupils have the opportunity of attending The BBC Good Food Show.

All pupils have the opportunity to take Level 2 Food Safety in Catering