

Design & Technology – Food Preparation & Nutrition

Examining Board: AQA

Certification: GCSE

Subject Lead: Mrs V Ray

How it's assessed:

- Assessment 1: Written examination at the end of the course. Worth 50% of the GCSE.
- Assessment 2: Investigational task. Worth 15% of the GCSE.
- Assessment 3: Food preparation assessment. Worth 35% of the GCSE.

Entry requirements:

There are no formal entry requirements for this qualification, but a good command of written English and a good standard of Mathematics are deemed essential to do well in this subject. Generally, the department welcomes students who have an interest in the practical element of cooking, who are punctual, well motivated and willing to work independently.

Course Description:

Students will gain experience with healthy food preparation, cooking and theory based work. Students develop knowledge and understanding through a number of projects and focused practical tasks.

The 5 main modules within the course include food science, food safety, food provenance, food nutrition and health and food choice. These topics will provide students with knowledge about functions of ingredients, nutritional needs of various consumers, food contamination and safety, British and international cuisine and the environmental impact and sustainability of food.

After a foundation year, students will be given 2 topics for their final year projects. Their projects will require carrying out research, setting up experiments, designing and developing products, making and evaluating products in order to produce a saleable food product. The types of projects could include designing healthy products suitable for children, teenagers, vegetarians or sports athletes.

Career progression:

- Chef
- Nutritionist
- Dietitian
- Baker
- Butcher
- Catering manager
- Food technologist
- Food analysts