

Introduction / Why Study Food Technology?

This is a practically based course that gives you an opportunity to widen and develop your food making skills. It also aims to develop your confidence in being creative in manipulating foodstuffs and altering and adjusting ingredients in recipes to improve them.

Exam Board

The examination board is AQA. More details, including the full specification (syllabus) can be found at: http://web.aqa.org.uk/qual/newgcscs/dandt/new/food_materials

What Will I Study / What Skills Will I Develop?

The course promotes the careful and thoughtful use of ingredients and components to develop creative and innovative food products. It stresses the importance of food preparation and the need to cook healthy meals for people with different needs. It also encourages the use of locally sourced ingredients and enables students' to assess the nutritional value of different food products. The main areas of study include:

- Understanding the functional and nutritional value of food.
- The effect of combining different ingredients.
- The importance of proportions on the structure, shape and volume of mixtures.
- Product prototype development.
- Labelling, packaging and product information.
- Social, economic, cultural and environmental considerations.
- The use, need for and effect of additives.
- The effect of using different equipment to produce high quality food items.
- The storage of food products.

How Will I Be Assessed?

- 60% of your final mark is based on controlled assessment; the topic covered being chosen from a choice of 12 set by the exam board.
- A final written examination makes up the other 40%. The topic that the exam is based on is provided by the board in the Spring term so candidates can research and prepare for it.

Points to Consider When Selecting This Option

Please be aware, if you are interested in studying Food/Catering, you will be invited to study the course that is most appropriate to you from the two options of Food Technology and Catering. If you have a strong preference for one or the other course, then you should discuss this with your DT teacher. The GCSE Food Technology is a more academic course than GCSE Catering.

What Might GCSE Food Technology Lead To?

There are so many exciting career opportunities open to you based in the food and catering/hospitality industry, ranging from food product development, to being a dietician, to working in cafes, restaurants and hotels.

Other Information

- We sometimes have the opportunity to visit Duchy College Food Innovation Centre and Padstow Seafood School for students keen to follow a career in this area.
- Students taking this course may be able to take an additional nationally recognised qualification in Food Hygiene, from the Chartered Institute of Environmental Health (CIEH).