

Food Technology

Awarding Body: Students follow the AQA Advanced Subsidiary and Advanced GCE courses.

Year 12	Year 13
AS Level Units	A2 units leading to full Advanced GCE
Unit 1 Written Exam: 2 hours Weighting: 50% of total AS 25% of total A level mark This paper is primarily based on Materials and Components	Unit 3 Written Exam: 2 hours Weighting: 25% of total A level mark
Unit 2 Coursework: Approx 50 hours Weighting: 50% of total AS 25% of total A level mark Coursework may take a number of forms: a single design-and-make project, two smaller projects and/or a portfolio of work	Unit 4 Coursework: Approx 60 hours Weighting: 25% of total A level mark Candidates submit evidence of a single, substantial designing and making activity

Suitability of Course

The course is intended to form a progression from GCSE where students have studied Food Technology. Students with a minimum grade B at GCSE will find the transition to this course is achievable.

It provides an opportunity to gain a qualification which is accepted in Higher Education for food science, food engineering, teaching, the health profession and all aspects of the food industry.

The course is intended to develop an understanding of food science, the functional properties of foods and how they perform when processed. Current food issues related to health, environment, mass media, food safety and hygiene, social factors and issues affecting the design of new food products are widely considered in the context of feeding the nation.

Students will develop a broader understanding of the food industry covering manufacturing systems used to produce food for the retail industry, supported by outside speakers and industrial visits.

Course Outline

The course is aimed at raising awareness of industrial practice through a “hands on” approach. Experimentation with processes, materials and equipment leads to an in-depth knowledge of the subject from a science/technological view point.

Further information: Mrs H. Jackson