



FOOD TECHNOLOGY

Examining Board: AQA Subject No: 4545



Subject Content

- Understand use of standard component parts.
- Use a range of practical food skills.
- Identify stages in development of food products.
- Labelling and packaging.
- Social, economic and cultural, and environmental issues.
- Storage of food.
- Food preparation equipment.
- Large scale manufacturing.
- Technological developments.

Assessment

Unit 1: Written paper 40% 2 hours

Unit 2: Design and Making in Practice
[controlled assessment] 60%

Skills Developed

- Practical skills
- Organisation
- Time management
- ICT
- Manufacture skills
- Problem solving
- Designing and creativity

Extra Curricular Activities

- Cooking Club
- Darius classes for improvement
- After school workshops

Differentiation

- One tier of entry
- Differentiated tasks for Design and Make Task

Special Requirements

- Students must bring own ingredients
- High level of concentration
- Well organised
- Effective use of time
- Good ICT skills
- Excellent practical skills

How the work builds on the previous work

- KS3 Food Technology

Progression

- A/ AS Level Health & Social Care
- A/ AS Level Home Economics

Careers

- Chef/ Cook
- Product Developer
- Catering
- Hospitality

Useful Internet Websites

www.nutrition.org.uk
www.bbc.co.uk
www.food.org.uk
www.sainsbury's.co.uk
www.sustainweb.org
www.activekidsgetcooking.org.uk