

Subject: Food Technology

Head of Department: Miss J Grimes

GCSE

Exam Board:
WJEC

Course Description

The GCSE course has been designed to give candidates an opportunity to extend and apply their skills, knowledge and understanding of food and nutrition within a variety of contexts. The specification will provide opportunities for candidates to develop their critical thinking and to manage a range of resources in order to develop food items which are suited to the needs of individuals or families, and to recognise the influence of current trends, the market economy and technological change. The specification content is divided into four compulsory areas of study:

- 1 – Nutrition, Diet and Health throughout Life
- 2 – Factors Affecting Consumer Choice
- 3 – Nutritional, Physical, Chemical and Sensory Properties of Foods in Storage, Preparation and Cooking
- 4 – Food Hygiene and Safety.



Assessment

60% coursework.

Task 1 (20%) is completed in Year 10

Task 2 (40%) is completed in Year 11

40% final examination in Year 11. This will assess learning over the 2 year course

Subject Teachers

Miss J Grimes

Higher Education Courses/Careers

The specification provides a suitable basis for further study at 16+ offering progression on to academic and a variety of vocational courses including GCE Home Economics, Design and Technology (Food) and GCE's in Manufacturing/Health and Social Care/Leisure and Tourism. It could enhance career opportunities or provide a coherent, satisfying and worthwhile course of study for candidates who do not progress to further study in the subject.

2013	A*-C - 28%
2012	A*-C - 67%

Recent
Results