

Subject Information Options 2015-17

Below is useful information from departments that should be used to help choose your option subjects. If you require any further information please speak to the member of staff responsible for the subject.

Option Subjects

		Subject
		Food Technology
	Exam Board	AQA
	Syllabus number	45451 – Food Technology
	Member of staff responsible	Mrs C Munanura
	Accreditation	GCSE
Exam Information	How many?	1
	When taken?	June Year 11
	Percentage of final mark	40%
Coursework Information	How many?	1
	When taken?	Begins April Year 10 Ends March Year 11
	Percentage of final mark	60%
Controlled Assignment Information	How many?	2
	When taken?	See above
	Percentage of final mark	40% Written 60% Practical
Brief outline of subject		Students will learn to use food as a material to gain knowledge and an understanding of its working characteristics. Design products to meet the needs of clients and consumers. Analyse and evaluate existing products through sensory tasting sessions and modify products made so as to improve outcomes.
Characteristics of students who succeed in this subject		Good cooking skills, someone creative and innovative when designing, with the ability to plan and organise practical tasks within given deadlines who has a sensible approach to health and safety.
Relevant information that may be important		Working with food offers you a multitude of career opportunities. <ul style="list-style-type: none"> - Food product design and manufacturing - Food retail outlets - Hotels, Restaurants - Leisure centres, Tourist attractions - Marketing and advertising - Consumer affairs, trading standards
Advisory Entry Level Requirements		No advisory entry level requirements.