



# Carleton Community High School

*A Specialist Science with Mathematics School*



## AQA GCSE Design & Technology Food Technology

GCSE Design and Technology: Students who study GCSE Food Technology study the design, development and manufacture of food products. Students design and develop new food products using their knowledge and understanding of ingredients and nutrition. Students will model and analyse products and develop new products that meet the needs of today's consumers. Students can expect to combine theory work with practical activities such as practical cookery skills, product analysis and experimenting with new recipes.

### Designing

- Be creative and innovative when designing;
- Design products to meet the needs of clients and consumers;
- Understand the design principles of form, function and fitness for purpose;
- Understand the role that designers and product developers have, and the impact and responsibility they have on and to society;
- Analyse and evaluate existing products, including those from professional designers;
- To develop and use design briefs and specifications for product development;
- Consider the conflicting demands that moral, cultural, economic, social values and needs can make in the planning and in the designing of products;
- Consider environmental and sustainability issues in designing products;
- Consider health and safety in all its aspects;
- Generate design proposals against stated design criteria, and to modify their proposals in the light of on-going analysis, evaluation and product development;
- Reflect critically when evaluating and modifying their design ideas and proposals in order to improve the products throughout inception and manufacture;
- Test and evaluate the final design proposal against the design specification;
- Evaluate the work of other designers to inform their own practice;
- Understand the advantages of working collaboratively as a member of a design team;

### Making

- Select and use tools/equipment and processes to produce quality products;
- Consider the solution to technical problems in the design and manufacture process;
- Use tools and equipment safely with regard to themselves and others;
- Work accurately and efficiently in terms of time, materials/ingredients and components;
- Manufacture products applying quality control procedures;
- Have knowledge of Computer-Aided Manufacture (CAM) and to use as appropriate;
- Ensure, through testing, modification and evaluation, that the quality of their products is suitable for intended users and devise modifications where necessary that would improve the outcome(s);
- Understand the advantages of working as part of a team when designing and making products.

### **Year 10 and 11**

Throughout KS4 candidates focus on a single design brief. This controlled assessment (Coursework) focuses on researching, making, developing and evaluating a range of products that could be sold in an in-store supermarket bakery. A range of initial ideas are made and developed and a final product concludes the practical requirements.

### **GCSE, Controlled Assessment and Grading**

- One GCSE graded A\* - G
- Controlled Assessment = 60% of final grade
- 2 hour Summer Examination = 40% of final grade
- All portfolio work is A3 landscape presented in a plastic flip folder
- Up to 40 quality sheets will achieve grades A-C
- Time management is key, candidates must be organised and not leave work till the last minute
- Preparation for examination is rigorous not only in lessons but also after school and in plus one sessions leading up to the examination