



# Carleton Community High School

*A Specialist Science with Mathematics School*



## AQA GCSE Design & Technology Food Technology

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

### Year 11

Throughout year 11 candidates should work rigorously on their controlled assessments and also study for their mock and final examination.

All students are expected to attend the compulsory plus 1 intervention sessions after school and still complete work at home.



### Assessment, Controlled Assessment and Grading

- One GCSE graded A\* - G
- Controlled Assessment = 60% of final grade
- 2 hour Summer Examination = 40% of final grade
- Up to 20 A3 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

### Key Dates:

- *October half term deadline* – Initial Ideas made and reviewed photographed ready to print for folder
- *Nov/Dec Mock examination*
- *Christmas full term deadline* – all folder sections finished, minus final evaluation.
- *February half term deadline* – Final product made and developed
- *Easter full term deadline* – Final evaluation, complete folder handed in to Miss Butcher
- *Thereafter examination preparation*
- *May half term* – revision/examination preparation
- *June 2015* – summer examination

### What can be done at home?

- Online revision – list of key websites below and given to students
- [www.gcsebitesize.co.uk](http://www.gcsebitesize.co.uk)
- [www.bbc.co.uk/goodfood](http://www.bbc.co.uk/goodfood)
- [www.thegreatbritishbakeoff.co.uk](http://www.thegreatbritishbakeoff.co.uk)
- [www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-food-products](http://www.aqa.org.uk/subjects/design-and-technology/gcse/design-and-technology-food-products)

*(This is where you will find past papers and their corresponding mark schemes.)*

- Work on design ideas and development sheets
- Past papers to practice at home
- Encouragement to revise or to complete pages in design folder
- Recipe Planning
- Planning for recipe development
- Evaluating practical's and gaining taste tester feedback