

Year 11
Food Technology

Introduction and Overview

In Year 11 students continue to work to complete their GCSE Design and Make Practice (Controlled Assessment) by the end of the Autumn Term. Lessons are structured through a range of taught practical and controlled assessment sessions.

Students will build on subject knowledge taught during KS3 and KS4 during lessons, which will provide them with a great revision resource for the summer term examination.

Independent learning tasks are set on a weekly basis, to help prepare students for exam.

Food Technology is broken down into two units:

Unit 1: Written Paper	2 hours –120 marks – 40%. Candidates answer all questions in two sections Pre-Release material issued
Unit 2: Designing and making Practice	Approximately 45 hours – 90 marks – 60%. Consists a single design and make activity selected from a range of board set tasks
Unit 1: Content	<p>Materials and components</p> <p>Understand the functional properties of food.</p> <p>Understand the nutritional properties of food.</p> <p>The effects of combining different ingredients and the interaction of foods during preparation and cooking.</p> <p>The importance of appropriate proportions on the structure, shape and volume of mixtures.</p> <p>The effects of acids and alkalis.</p> <p>Understand the use of standard components in food processing.</p> <p>Demonstrate competence in a range of practical food skills/methods/processes to produce quality outcomes.</p> <p>Design and market influences Investigate the design opportunities.</p> <p>Identify and use stages in the development of a food product prototype.</p> <p>Product prototype development.</p> <p>Labelling, packaging, product information and codes of practice.</p> <p>Social, economic, cultural and environmental considerations.</p> <p>Processes and manufacture The use, need and effect of additives.</p> <p>The impact and effect of using a range of different equipment to produce food items of quality and consistency.</p> <p>Storage of Food and Food Products.</p> <p>Manufacturing/Large Scale Production Requirements. Technological Developments.</p>

How to support your child

- Your child will always be given plenty of notice for when they need to bring ingredients in to school and the date should be recorded into their planners. Please can you support your child in the

organisation and planning of their recipe and ensure that they have their ingredients for the lesson needed.

- Encourage your child to bring the correct equipment to lessons. Essential items include a drawing pencil, writing pen, eraser and ruler.
- Support your child with independent study and revision tasks and encourage where possible self-motivated interest in Design and Technology.
- Practice subject related keywords and terminology with your child.
- Purchase revision guides
- Encourage them to watch Technology related programmes
- Utilise the internet, including Technology student, BBC Bitesize and the variety of creative apps available including Pinterest and Flipboard.

Web Links

<http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/>

<http://www.nutrition.org.uk/>

<http://www.foodafactoflife.org.uk/>

<https://flipboard.com/>

<https://uk.pinterest.com/>