



Design and Technology - Food Technology

One year AS/Two year A level.

We all eat food. How that food is produced, how nutritious it is and how food products reach the supermarket shelves are all topics covered in Food Technology. This course will develop your understanding of food and diet and give you the opportunity to develop your own food preparation skills.

Requirements:

The College minimum to start an advanced level course is one grade B and four grade Cs at GCSE. Students wishing to undertake this course require grade C or above in GCSE English Language and grade C or above in GCSE Food Technology, GCSE Catering or another GCSE food based subject. The student will also be expected to meet the Average Points Score for this subject.

This subject will focus on:

- properties of food ingredients;
- nutrition and dietetics;
- product design and development;
- food colours, flavours and textures; and
- food commodities.

You can expect to:

- carry out practical food preparation and experiments;
- develop a significant nutritional knowledge of a range of foods and food products;
- understand how food is sweetened, stabilised and thickened;
- explore a range of food manufacturing processes; and
- carry out in depth research into food products.

Method of assessment:

Assessment is by examination (40%) and coursework (60%). Coursework requires a significant amount of practical cookery and you will be expected to provide your own ingredients.

Progression:

This course provides an ideal springboard into a variety of career areas. You can apply for degree courses in Food and Consumer Sciences, Hospitality and Nutrition and Dietetics. You can also progress into teaching, environmental health, food styling and retail.

Other information:

Tyler Read (ex Albany School) says: "It was very easy getting on with everyone in the lesson and the topics are well structured to help you pass the A Level with the help from the subject tutor. There is always help if needed and her door is always open if you find any aspect of the course hard, including the coursework which is always marked quickly with detailed feedback to help continue the learning process."

Food Technology had a 100% pass rate at A Level in 2009.