Technology Options – Your Choices

You will select from the options below, but will make a decision at the end of Y9 which qualification you will select if you have chosen Food or Textiles.

GCSE Design & Technology:

Resistant Materials



Graphics

Art & Design: Graphic communication

Textiles

GCSE D&T: Textiles

Art & Design: Textiles

Cambridge National

Engineering

Food

GCSE Food Preparation and Nutrition

Hospitality and Catering

What can I choose in Technology?

Food

GCSE Food preparation and nutrition

Level 1/2 Hospitality and Catering

Year 9:

Throughout this foundation year, you will **build on your knowledge** from KS3 and deepen your understanding of the key areas of Food. This will then allow you to either access the GCSE Food preparation and Nutrition Course or the Level 1/2 Hospitality and Catering Course at the start of year 10 depending on your area of interest (Science of Food or Hospitality and Catering industry).





GCSE Food preparation and nutrition

Level 1/2 Hospitality and Catering

Year 9:

The year starts with us working through the main commodities with theory and practical work being studied. We will finish the year with a mini assignment including practical assessment

- 1 lesson per week is Theory/Demonstration
- 1 lesson per week is Practical









Meat



Fish



Eggs Cereals





Milk and

Milk products









Fruit and

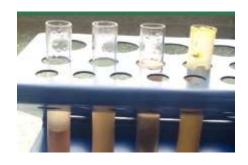
Vegetables

What Practical/Investigation work will I do in Food – year 9 and 10

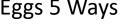








Eggs 5 Ways





Filet a fish

Emulsification experiment











Chocolate log

Lemon meringue pie

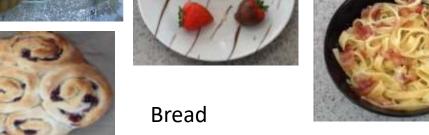












Portion a chicken; chicken kiev

Examples of Year 11 Final assessed practicals













Organised to bring ingredients for practical sessions





- Have a strong wish to succeed
- You have to be prepared to give up your lunch or break times to start the practical's if needed

Two Food options in year 10



GCSE Food Preparation& Nutrition



•Level 1/2 Award in Hospitality and Catering

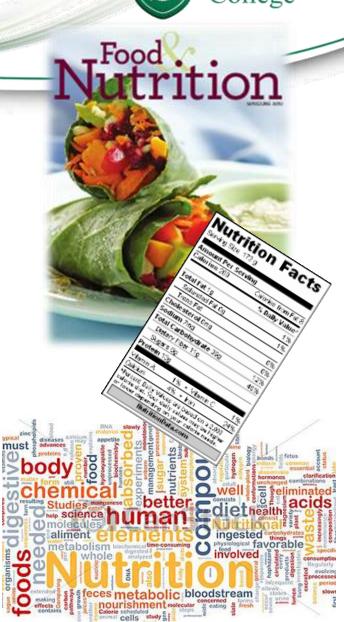


GCSE Food Preparation & Nutrition Aims



The AQA GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook and enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life.





GCSE Food Preparation & Nutrition Summary of Assessment





Component 1

• 50% are through assessment by written examination

1 hour 45 mins SUMMER OF YEAR 11

The following types of question will be asked:

- Multiple choice questions (20 marks)
- Five questions, each with a number of sub questions (80 marks)

Component 2

- 50% Non Examination assessment: internally assessed, externally moderated. IN YEAR 11
 - Assessment 1: The Food Investigation Assessment (15%)
 - Assessment 2 The Food Preparation Assessment (35%)

Content Overview - Southam College COMPONENT 1 Principles of Food and Nutrition

Areas of content:

- 1. Food, nutrition and health
- 2. Food science
- 3. Food safety
- 4. Food choice
- 5. Food provenance

Unit 1

Weighting: 50%

Time: 1 hour 45 mins

Range of Questions based on stimulus material and knowledge of food and

nutrition



Unit 2: Food investigation Assessment

Weighting: 15% YEAR 11 Time: 10 hours

Report Size between 1,500 and 2,000 words





Make a dough

Wash



Different types of flour





Unit 2:Food Preparation assessment

Weighting: 35%

Time: 20 hours (3 Hours Practical – 3 dishes)

Portfolio if evidence maximum of 15 pages A4

















WJEC Level 1/2 Award In Hospitality and Catering



The WJEC Level 1/2 Award in Hospitality and Catering



The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment.



The WJEC Level 1/2 Award in Hospitality and Catering

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age group, according to a report by People 1st



The WJEC Level 1/2 Award in Hospitality and Catering



The WJEC Level 1/2 Vocational Award in Hospitality and Catering is made up of two mandatory unit:

- Unit 1 The Hospitality and Catering Industry (Exam) 40% (year 10)
- Unit 2 Hospitality and Catering in Action (Coursework) 60% (year
 11)
- 2 dishes with accompaniments in 3 hours





What's the difference between Food Preparation & Nutrition an Hospitality & Catering?



AQA Food Prep and Nutrition

WJEC Hospitality & Catering

- Vocational Award GCSE award
- Lots of practical work Lots of practical work
- Learn about food and current food issues \leftarrow A hands on introduction to life and work in the H&C Industry and will help you to learn a wide in its widest sense and help you to learn a range of food preparation skills wide range of food preparation skills
- Focus on Nutrition and health, food Focus on commercial practice, menu and meal Science, food choice and food provenance planning, food presentation techniques, cooking methods and recipe development
 - Graded on a L1 Pass –L2 Distinction scale (A Pass Graded on the 9-1 scale (9 is highest) 2 is equivalent to a grade 4 GCSE, A Pass 1 is equivalent to a grade 1.75 GCSE)
- Written Exam end of Year 11 50%
- Two NEA Tasks 50% in total
- NEA1 Food investigation
- NEA2 Practical Exam

- Written Exam end of Year 10 40%
- **NEA Task 60%**
- Students must achieve a minimum of a L1 Pass in both the exam and the NEA to pass overall. If Students do not pass the exam they will fail the course.

Studying Food - What can I do next?



Teaching



Social Work

Environmental Health



Journalism



Marketing Consumerism



Catering



Product
Development
Food Science



Nutrition Dietetics

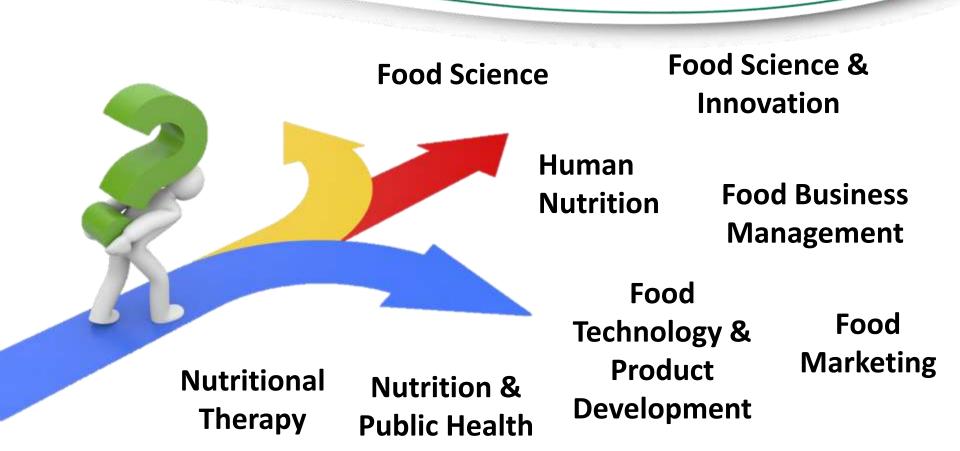
Where can it take me for a career?





Where can it take me for university?







Two food options

Any questions?Please see Mrs James





"You learn 10% of what you read, 10% of what you hear, but 80% of what you do for yourself."