

FOOD TECHNOLOGY



**BEVERLEY
JOINT
SIXTH**



AS LEVEL - 1 YEAR COURSE
or AS/A2 2 YEAR COURSE 2012

AS/A2 Design and Technology - Food Technology

This is an exciting course providing opportunities for students to study nutrition and design and making in the human context. Knowledge of Food Science and a wide range of materials and components used in the making of food products will be developed.

Students will be given the opportunity to develop and solve a problem relating to food design and making. They will also develop an understanding of industrial and commercial practices in Food Technology.

It is an advantage to have undertaken Design and Technology Food at GCSE level although this is not compulsory.

AS Level

There are 2 units.

Unit 1 focuses on topics such as nutrition, relationship between diet and health, dietary needs of individuals, issues affecting the design of new food products etc.

This unit is examined externally by a written exam – 2 hours. This is 50% of the total AS level marks (25% of total A level marks).

Unit 2

This unit is the coursework element. 50 hours of time is allocated to the completion of this task. This will take the form of a design and make project. This is 50% of the total AS level marks (25% of total A level marks).

A2 Level

At A2 students have the opportunity to further develop the knowledge and practical skills from AS. Students will continue to develop design work alongside an understanding of food science, processes and commercial food manufacture.

There are 2 units.

Unit 3 focuses on topics such as the physical and chemical structures of main nutrients, issues affecting the design of new products, food processing, design in practice etc.

This unit is externally examined by a written exam - 2 hours and is 25% of total A level marks.

Unit 4

This is the major coursework project. Approximately 60 hours of time has been allowed for this and it is 25% of the total A level marks. This is a substantial design and make activity.

Career Opportunities: Food Technologist, Food Designer, Dietetics, Nutrition Analyst, and Teacher of Design and Technology.

