

MODULES/UNITS

YEAR 10 & 11 CONTROLLED ASSESSMENT

Controlled Assessment contributes 60% of final grade and incorporates research, design generation, design evaluation, development of product and final design proposal. By the end of year 10 the research sections and the design idea should be completed. In the design ideas section pupils will complete a minimum of 5 assessed practical's and will need to show high skill levels and finishing techniques.

YEAR 11 MANUFACTURING, QUALITY ASSURANCE, HEALTH AND SAFETY & FOOD CHOICES

In the last module before the exams pupils will study different areas which relate to the food industry, including methods for manufacturing, Health and Safety and Quality Assurance.

COURSEWORK DEADLINES/EXAMS

WHEN

GCSE EXAM	MAY/JUNE
CONTROLLED ASSESSMENT	INTERIM DEADLINE AT END OF EACH HALF TERM BUT FINAL DEADLINES ARE BY FEBRUARY HALF TERM OF YEAR 11.

PROJECTS/SCHEME OF WORK/TOPICS

DURING

CONTROLLED ASSESSMENT	AUTUMN/SPRING TERM
CONTROLLED ASSESSMENT	SPRING/SUMMER TERM
MANUFACTURING	SPRING TERM
QUALITY ASSURANCE	SPRING/SUMMER TERM
HEALTH AND SAFETY	SUMMER TERM

OTHER INFORMATION

Each pupil should have purchased Letts GCSE Food technology Revision Guide and Work book and will use these in class and for revision.

Other books Available:

[AQA GCSE Design and Technology: Food Technology](#)

[AQA GCSE DESIGN AND TECHNOLOGY: FOOD TECHNOLOGY](#)

Useful websites

Specification and board website:

<http://web.aqa.org.uk/qual/newgcse/dandt/new/foodoverview>

<http://www.bbcgoodfood.com/content/recipes/>

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

<http://www.foodforum.org.uk/ffiles/index.shtml>

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

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

<http://www.food.gov.uk/>

<http://meatandeducation.redmeatinfo.com/>

<http://www.soilassociation.org/>

<https://www.vegsoc.org/>