

## Design Technology – Food Preparation and Nutrition

Exam Board: AQA

|          | Year 9  | Year 10   | Year 11   | Additional information   |
|----------|---|---|---|--|
| Autumn 1 | <p>During this period of time, students work in a carousel, developing an understanding of the range of Technology subjects on offer at GCSE from term one. The subjects are</p> <ul style="list-style-type: none"> <li>• Design Technology – Product Design</li> </ul> | <ul style="list-style-type: none"> <li>• Nutrition Protein Carbohydrates, fats, vitamins and minerals</li> <li>• Healthy eating</li> <li>• Diet related diseases</li> </ul>                             | Investigation study for coursework  | <p><b><u>Link to Syllabus</u></b></p> <p><a href="http://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/introduction">http://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/introduction</a></p> |
| Autumn 2 | <ul style="list-style-type: none"> <li>• Textiles Design</li> <li>• Graphic Design</li> <li>• Food and Nutrition</li> </ul> <p>They will cover in 6 week rotations, learning in designing and making across all of these areas, with a focus on</p>                     | <ul style="list-style-type: none"> <li>• Nutritional needs and health</li> <li>• Special diets</li> <li>• Teaching of practical skills</li> <li>• Functional and chemical properties of food</li> </ul> | <p>Food preparation study for coursework</p> <p>Mock exams and revision</p>             | <p><b><u>Assessment for GCSE</u></b></p> <ul style="list-style-type: none"> <li>• 1 1 ¼ hr written exam</li> <li>• NEA</li> </ul>  |
| Spring 1 | <ul style="list-style-type: none"> <li>• Creative thinking</li> <li>• Problem solving</li> <li>• Designing skills</li> <li>• Accuracy within making</li> <li>• Materials and properties</li> <li>• Food preparation</li> </ul>  | <ul style="list-style-type: none"> <li>• Cooking of foods, methods of heat transference</li> <li>• Food safety, spoilage and contamination</li> <li>• Factors that influence food choice</li> </ul>     | <p>Continue with food preparation coursework including</p> <p>3 hour practical exam</p> | <p><b><u>Coursework</u></b></p> <ul style="list-style-type: none"> <li>• NEA1 – food investigation task,</li> <li>• NEA2 – food preparation task including 3 hour practical exam</li> </ul>  |

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| Spring 2 | All rotations are assessed in line with 9-1 criteria                      | <ul style="list-style-type: none"> <li>British and international cuisines</li> <li>Food provenance</li> <li>Teaching of practical skills</li> </ul> | <p>Complete and improve both pieces of coursework</p> <p>Revision for final exam</p> | <p><b><u>Subject Specific Resources Needed</u></b></p> <p>Usual stationary</p> <p>AQA revision book – available in the LRC</p> <p>Ingredients as required for practical lessons</p> |
| Summer 1 |   | <ul style="list-style-type: none"> <li>Mock investigation study</li> <li>Start mock food preparation study</li> </ul>                               | <p>Revision for final exam</p>   |   |
| Summer 2 | Students will opt for one of the prior technologies to complete the term. | <ul style="list-style-type: none"> <li>Complete mock food preparation study</li> <li>Yr10 exam and revision</li> </ul>                              |  |   |