DESIGN TECHNOLOGY: FOOD TECHNOLOGY

Examination Board: Edexcel
Syllabus Number: AS – 8FT01 A2 – 9FT01

Why Study DESIGN TECHNOLOGY: FOOD TECHNOLOGY to AS or A2 Level?

- Over 50% of the workforce in the UK is employed in the food industry
- This is a practical course, which covers the social, scientific, economic and technological aspects of industrial food production. In other words, why we eat food, why and how we choose food, how the food is produced, and how it is paid for!
- Food combines well with Sciences, especially Biology or Chemistry, particularly for a career in dietetics or food quality control. It also works well with Advanced Level Health & Scocial Care, and provides a breadth to Post 16 study.

Entry Requirements
You should ideally have GCSE Grade C or above in Food Technology. Other students will be considered on an individual basis. You also need a lively interest in food!

Higher Education
Courses are available covering a wide range of interests from Consumer Studies, Food Manufacture, Food Marketing, Food Product Design and Development, Food Safety, Food Quality Control, Dietetics and Nutrition to Culinary Arts and Wine Studies.

Careers
Job areas include: Tourism, Healthcare, Food Manufacture, Teaching, Retail, Catering Management, Dietetics, Food Quality and Control, Food Safety.

Course Content and Assessment

Unit 1 Portfolio of creative skills **Coursework 30%**
Three pieces of work contributing to the whole portfolio
1 Product Investigation
2 Product Design
3 Product Manufacture

Unit 2 Design & Technology in practice **Examined 20%**
The nature and basic characteristics and working properties of
- Carbohydrates
- Fats
- Proteins

Sensory characteristics of other components and additives
Industrial and commercial practices
Microbiological principles
Preservation processes
Good manufacturing practice

Units 1 & 2 make up the AS qualification and are taken in Y12

Unit 3 Food Products Nutrition and Product Development **Examined 20%**
Food Commodities, chemical composition and application of industrial processes
- Meat and fish
- Dairy products
- Fruit and vegetables
- Fermented products

Cereals
Human Diet and Nutrition
The digestive system
Contemporary issues
Product development and food innovation

Unit 4 Commercial Design **Coursework 30%**

Students are given the opportunity to apply the skills they have acquired and developed throughout the course to design and make a food product of their choice which should meet a real need and be for a specific client.

Units 3 & 4 are taken in Y13 and combined with units 1 & 2 make up the A2 qualification