

Food Technology AS and A level (AQA)  
 The Certificate in Professional Cookery (City & Guilds)  
 Food Hygiene –Foundation level (Institute of Environmental Health)

### What is the Department like?

We are housed in a light and airy room with up to date equipment and plenty of space for practical work.

We are enthusiastic and supportive to our students, who often comment that we have an excellent knowledge of the subject.

It is a small department, which is growing, and the majority of the students achieve a good pass in line with their other subjects.

You will experience a wide variety of teaching methods, i.e. theory, experiments, taste tests, surveys, interviews and practical work that makes for varied and interesting work. You will also take the Certificate in Professional Cookery to acknowledge the high standard reached in practical cookery. Food science is taught through cooking and so plenty of practical is done.

You will work hard and by the end of the first year have attained Foundation Food Hygiene, The Certificate in Professional Cookery (a qualification for small-scale catering) and AS Home Economics. In some ways the second year is less pressurised and you will achieve A level Home Economics.

### What is the course about?

There are two modules in each year. Depending on syllabus the course consists of:

	AQA
AS Unit1 Exam	Materials and Components Including topics on nutrients, dietary needs and planning additives, social and environmental factors; food safety & hygiene
AS unit 2 Coursew'k	Written design portfolio, which could be a single design and make project, two smaller projects or portfolio work
A2 Unit1 Coursew'k	Students submit evidence from a single substantial designing and making activity
A2 Unit 2 Exam	Exam based primarily on design and manufacture based topics such as nutrients, microorganisms, enzymes, preservation of food, design of food products, legislation, systems and controls

## **What sort of work will I be doing?**

There is a wide variety of approaches and skills to be learnt. The theory is taught using class notes and then a number of different methods of work will be undertaken e.g. experiments, taste tests, cooking, surveys, interviews, questionnaires and much other hands-on experience. You will learn to apply the knowledge you have learnt in the theory and also to analyse and evaluate your work. Developing your organisational skills is also important.

## **How will I be assessed?**

In *each year* you will do:

- An exam of two hours and
- A piece of coursework or investigation

## **What qualifications are recommended?**

A keen interest in the subject and the required number of GCSE to enter college at AS level.

## **What are the progression routes with this qualification?**

Home Economics is an excellent A level to progress to any of the Food and Nutrition Degrees available. It is suitable for dietetics providing you have Chemistry A level. Home Economics can be used for Hotel and Management Degrees It is excellent for nursing and is acceptable for points for most other degrees, giving you breadth to your course of study.

## **What skills will I develop during this course?**

A knowledge and ability to apply up-to-date knowledge of nutrition to a variety of different needs. Organisational skills and independence.

## **What extra work can I do?**

Make yourself aware of modern nutritional problems - keep up to date by reading the newspapers. Keep up-to-date by looking at food and food products in the shops. Be aware of the bodies who are really interested in improving the quality of food and our diet. Question what manufacturers and supermarkets are doing to our food. Practice cooking - learn to be organised and enjoy the end results!

**This course is hard work but interesting and something that will be useful and keep you healthy for the rest of your life. Eating correctly is the best form of preventative medicine we have.**