



FOOD.

Within the department, students experience a wide range of activities that will equip them well both in future careers and in further academic study. The department believes firmly that work should be both enjoyable and challenging in order that all students are given the opportunity to work to their full potential. We are an experienced team of four housed within two specialised Food rooms, and an ICT facility. The department is an extremely popular choice at GCSE, A Level, Level 2 and 3; and students often follow more than one course offered by the department.

KEY STAGE 3

In Year 9, the students have one period of Food per fortnight. Our approach is to build upon and equip the students with basic skills. They will learn to use specialist equipment within the department. In Food the students will focus on nutrition and healthy eating, they will produce a range of savoury and sweet products.

KEY STAGE 4

Currently, Year 11 students will be completing their study of GCSE Food Preparation and Nutrition and/or Level 2 Health and Social Care. Students have a time allocation of 5 periods per fortnight.

Year 10 will have the option to study either GCSE Food Preparation and Nutrition and/or a Cambridge National at Level 2 in Health and Social Care.

FOOD PREPARATION AND NUTRITION

Students who choose to take GCSE Food Preparation and Nutrition study the AQA specification. This consists of two portfolios, a Food Investigation Task and a Food Preparation Task, worth 50% of the total marks and a single tier written exam making up the remaining 50%. At the start of the course students will be taught a range of practical skills to develop the knowledge they gained during KS3. This will be supplemented by theory throughout the course to prepare them for the written exam.

This course has a large practical element and students are required to cook every week. Successful students have the opportunity to continue studying Food Technology in Sixth Form as a Level 3 qualification.

KEY STAGE 5

LEVEL 3 FOOD SCIENCE AND NUTRITION (WJEC)

The Level 3 Food Science and Nutrition qualification is vocational, it takes a more engaging, practical approach to learning and assessment. Students who have an interest in Food will find this a rewarding and enjoyable course, which leads to a high level qualification which maintains UCAS points that are equivalent to an equivalent A Level qualification. The main focus of year 12 will be 'Meeting the Nutritional Needs of Specific Groups'. The purpose of this unit is for learners to develop an understanding of the nutritional needs of specific target groups and plan and cook complex dishes to meet these requirements. In Year 12 there are two modules centred on 'Meeting the Nutritional Needs of Specific Groups'. This will involve a 90-minute external assessment and a practical internal assessment. In Year 13 there are two modules that are both portfolio based with one being externally assessed and one being internally marked.