

The Food Technology department is run by Miss Luter.

The aim of the Food technology Department at Open Academy is to build confidence in pupils cooking abilities.

Key Stage 3

Aims and Objectives

1. Students understand the importance of Health and Safety in cookery and learn how to prepare themselves, and prepare, cook and serve food safely.
2. Develop and understanding of the important of nutrition, with a focus on the Eatwell guide and the macro and micro nutrients.
3. Develop an understanding of dietary related health problems and the importance of health eating in the diet.
4. To learn a range of preparation and cooking skills, using a range of equipment and utensils. For students to have the confidence to apply these skills at home and apply them to different recipes.
5. Encourage pupils to try new recipe and eat a wider range of foods.

Activities and Assessment

One written exam at the end of the term.

Students are assessed in lessons on their preparation skill, practical skills and final products. Students books are assessed and marked, in which next steps are given in order to improve understanding and application.

Key Stage 4

Outline of the specification

This qualification is linear. Linear means the students will sit their exams and submit all their non-exam assessment at the end of the course.

Subject content

During your theory lessons you will cover 5 different topics. Your food preparation skills will be integrated into the five sections.

1. Food Nutrition and Health
2. Food Science

3. Food Safety
4. Food Choice
5. Food Provenance

The 12 basic skills

1. General practical skills
2. Knife skills
3. Preparing fruit and vegetables
4. Use of the cooker
5. Use of equipment
6. Cooking methods
7. Prepare, combine and shape
8. Sauce making
9. Tenderise and marinate
10. Dough
11. Raising agents
12. Setting Mixtures

Outline of how the course is assessed

50% Exam

35% Food Preparation

15% Food investigation

Paper 1: Food Preparation and Nutrition

What's assessed? Theoretical knowledge of food preparation and nutrition from sections 1-5.

How is it assessed? Written exam: 1 hour 45 minutes. 100 marks, 50% of GCSE.

Questions. Multiple choice (20 marks) 5 questions with a number of sub questions (80 marks).

NEA Task 1: Food investigation (30 marks)

Students' understanding of the working characteristics, functional and chemical properties of ingredients.

Practical investigations are a compulsory element of this NEA task.

How is it assessed? Written or electronic report (1500-2000 words) including photographic evidence of the practical investigation.

NEA Task 2: Food Preparation (70 marks)

Students' knowledge, skills and understanding in relation to the planning, preparation, cooking presentation of food and application of nutrition relation to the chosen task.

Students will prepare, cook and present a final menu of three dishes within a single period of no more than three hours, planning in advance how this will be achieved.

How is it assessed? Written or electronic portfolio including photographic evidence. Photographic evidence of the three final dishes must be included.

Links: Please click the link below to see the course specification.

<https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/specification-at-a-glance>