

GCSE DT Food

Career Pathways	Here are some examples of careers you could find yourself in if you are interested in food. You may wish to go on to a food college: Dietician, Food product development, Food technologist nutritionist, Food photographer, Recipe development, Chef
Examination Board	AQA
Is this the right subject for me?	<p>If you enjoy:</p> <ul style="list-style-type: none"> • Preparing, cooking and developing a range of creative dishes • Understanding the science behind the foods we eat – what makes ingredients work and why? • Understanding the relationship between diet, nutrition and health • Finding out about how the food we eat is produced, grown and where it comes from. • Developing a range of food skills.
What do I need to know, or be able to do, before taking this course?	<ul style="list-style-type: none"> • You need to: Be able to work independently, applying knowledge of nutrition, ingredients, tools and equipment in order to produce products which meet identified needs • Be able to work responsibly, to develop a range of practical cooking skills • Have good ICT skills
What will I learn?	<ul style="list-style-type: none"> • In this course students will learn through practical and theoretical work. The following are some of the areas/skills taught within this course: <ul style="list-style-type: none"> • Nutrition and healthy eating • The factors that affect the food we choose to eat • How our food is grown and produced • Function and properties of ingredients • British and international cuisines • Food science • Practical skills (knife skills, preparation techniques, cooking methods)
How the course will be assessed?	<p>The course is assessed through two non-examined assessment tasks (NEA) and one written examination.</p> <p>Food preparation and nutrition – written examination. Time: 1 hour 30 minutes. Worth 50% of your final grade.</p> <p>Food investigation task. Practical work and 1500 word written report. Worth 15% of your final grade.</p> <p>Food preparation task. Three hour practical task, with supporting written and photographic evidence.</p> <p>Worth 35% of your final grade.</p>