

Food Technology

GCSE AQA

GCSE Year 10 & 11

The first terms of the course will entail building skills and knowledge of a wide range of cooking techniques and information. This will lead students into choosing their own coursework topic and producing a 40 page design portfolio to explain and illustrate ideas. This should be typed but it is not essential.

Students will be set short term deadlines for each stage of the coursework. Students must complete outstanding tasks at home or in catch-up sessions

A variety of recipes will be cooked almost every week throughout year 10 & 11. Students must be organised with the following –

- Record dates and recipes in planners
- Have a paper copy of their recipe & method (this can be emailed to the teacher to print off)
- Choose suitable recipes for the task
- Give parents/carers reasonable notice
- Buy ingredients and bring suitable containers and a bag to take food home.

How it is assessed

60% Coursework – 40 A4 page written project and up to 16 cooking tasks

40% 2 hour Written Exam

How Parents/Carers can help

- Discuss recipes and ingredients needed for each weeks cooking lesson
- Communicate with teachers with any problems or concerns
- Encourage students to complete coursework tasks at home to keep up to date with the project
- Get students to show you their work & explain what they are doing.
- Take students shopping to buy ingredients for cooking lessons

Support & Intervention available in School

- Lunch time Monday, Tuesday, Thursday
- After School sessions Monday, Tuesday & Thursday

Important Dates

- Deadline for Coursework Project in Year 11 - 1st February 2016
- Year 11 Written Exam 6 June 2016

Who can I contact for further information

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