

Food Technology AS/A2

EXAMINATION BOARD:
AQA

ENTRANCE REQUIREMENTS:

Normally Grade C or above in the same specialism studied at GCSE. Applications from students with similar Grades in other D & T specialisms will be considered with acceptance decided at interview.

These are some of the important aims of the courses:

- To develop innovation, creativity and design and technology capability to produce high quality food products.
- To develop a critical understanding of processes involved in food technology – both modern and historical.
- To develop an understanding of industrial processes such as food manufacturing.
- To apply knowledge, skills and understanding to design production processes.
- To use ICT to enhance Food Technology capability.
- To recognise social, moral, spiritual and cultural values in Design & Technology activities and develop critical evaluation skills.
- To develop as discerning consumers able to make informed choices.
- To develop positive attitudes of co-operation and citizenship

AS EXAMINATION 5541

UNIT 1

Written Paper 30% of the total AS marks
1½ hours 15% of the total A Level marks

All questions are compulsory and are based primarily on Materials and Components.

UNIT 2

Coursework 40% of the total AS marks
Approx. 50 hours 20% of the total A Level marks

Either project work and/or a portfolio of coursework which will contain aspects of industrial and commercial practice.

UNIT 3

Written Paper 30% of the total AS marks
2 hours 15% of the total A Level marks

All the questions are compulsory and will be based on a theme sent to centers in February for issue to candidates in March. This paper will assess primarily Design and Market Influences

A2 EXAMINATION 6541

UNIT 4

Approx. 25 hours 15% of the total A Level marks

The product Study will test the ability to analyse, synthesise and draw conclusions from an in-depth study of the designing and making of a product.

UNIT 5

Approx. 50 hours 15% of the total A Level marks

A single, integrated coursework project which combines designing and making skills.

UNIT 6

3 hours 20% of the total A Level marks

This paper contains two questions set on a further study of each of the three sections of the Subject Content. Candidates will be required to answer one question from each section and one other question from any section.

AS Section A Materials and Components

Candidates should develop an understanding of food science and the functional properties of the main food components; proteins, fats and carbohydrates – the effect of processing on these foods.

AS Section B Design and Market Influences

Study in this area will develop understanding of the broader perspectives of the food industry. It will encourage the development and analysis of food products with reference to socio-economic, environmental and technological factors.

AS Section C Processes and Manufacture

Candidates should acquire a broad knowledge of the manufacturing systems used to produce a variety of food products suitable for the retail and catering markets.

A2 Section A Materials and Components

Develop further the understanding of the application of food science with greater emphasis on food chemistry.

A2 Section B Design and Market Influences

Develop further understanding of trends in new product development.

A2 Section C Processes and Manufacture

Develop further understanding of the microbiological – and quality control aspects of industrial food production.