



Haverhill 14-19
LearningPartnership

A-Level Food Technology

Course information

Why choose A-Level Food Technology?

Food Technology offers you the opportunity to gain personal satisfaction and a positive experience from working with food materials. It involves practical problem solving, independent learning, creativity and innovation. You will also study Food

Science and the functional properties of food, perspectives of the food industry and the development and analysis of food products.

Course Outline:

This AS/A2 level is a continuation from GCSE with coursework following a similar format. There will be ample opportunity for you to develop your creative and designing skills. If you enjoyed GCSE Food Technology, then this is the course for you!

The emphasis will be on practical tasks that will develop your knowledge of theory and understanding, so you must be well motivated and an independent learner.

At AS, you will have the opportunity to study nutrition and design and making in the human context. Knowledge of food science and of a wide range of materials and components used in the making of food products will be developed. You will be given the opportunity to develop and solve a problem relating to food design and making. An understanding of industrial and commercial practices within the area of Food Technology will be gained.

At A2, you will have the opportunity to further develop the knowledge and practical skills from AS. You will continue to develop design work alongside an understanding of food science, processes and commercial food manufacture.

AS Level Assessment

Unit 1: Written Exam (2 hrs) – 50% of AS Mark / 25% of A Level

This paper is based primarily on Materials and Components, consisting of three sections:

Section 1 contains compulsory limited response questions

Section 2 offers a choice of one question from two

Section 3 contains one compulsory question.

Unit 2: Coursework (50 hrs) – 50% of AS Mark / 25% of A Level

Coursework may take a number of forms; a single design-and-make project, two smaller projects and/or a portfolio of work.

A2 Level Assessment

Unit 3: Written Exam (2 hrs) – 25% of A Level

This paper is based primarily on Design and Manufacture. Consisting of two sections with a choice of three questions from six. You are required to answer one question from each section and also a final question from either section.

Unit 4: Coursework (60 hrs) – 25% of A Level

Design folder submitting evidence of a single, substantial designing and making activity.

Careers and progression:

Food Research and Development for a supermarket or food product

Dietician in the health Service

Food Scientist

International Hotel Management

Food Buyer/Purchaser

Food Writer

Food Quality Controller

Nutritionist at a hospital or large company

Technology teacher

Hospitality Management

Food Design

Food Marketing

Food Photographer

Chef

Enquiries:

Please address all enquiries regarding the A-Level Food Technology Course should be made via H Jones at Samuel Ward Arts and Technology College or via email: hjones@samuelward.suffolk.sch.uk