

LONG TERM PLANS

Year Overview (GCE Food Technology Year 13)



ADT Faculty

Design and Technology – GCE Food Technology YEAR 13

Various Practical tasks and portfolio building

Aims: Overview: The specification has been designed to encourage candidates to take a broad view of design and technology, and food science and nutrition, to develop their capacity to design and make products and to appreciate the complex relations between design, materials, manufacture and marketing.

A2

Unit 3 – Overview: Design and Manufacture – NSP, Modified Starch, Sweeteners, Protein, Fish, Meat and Eggs – working characteristics, Nutritional requirements of main protein foods, Effect of heat, acids, alkalis and mechanical action on animal protein foods, including denaturation, Chemical and physical structure of fats and lipids, nutritional and working characteristics.

Unit 4 – Overview: Design and Making Practice - coursework

Identify a context. Devise objectives. Produce a plan to complete work by a given deadline. Analyse information. Devise a design specification. Comprehensive design ideas. Sophisticated solution. Comprehensive and detailed plan for manufacture, with the ability to adapt in the light of changing circumstances. Demonstrates and applies a thorough understanding of industrial practices. Evidence of appropriate health and safety and quality control checks throughout the making process to ensure consistency. Outcome satisfies all major points of the specification

Design and Making Practice, Design and Manufacture - Coursework – Development, Plan for Manufacture, Industrial issues, Review of design process, Extending the product.

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Cross curricular links: Literacy: Reading and taking notes from journals i.e., The Grocer, Nutrition and Food Science, Which? Reading and taking notes from text books. Comparing to nutritional guidelines, proportions.

Numeracy: Nutritional Analysis, Proportions in recipes and costing.

ICT: Use of the internet for extending learning. Internet, email, PowerPoint, scanning, YouTube, photographs, Excel.

Key Assessment Activity: *practical making of a food product, an A3 design portfolio and an end of course external examination.*