

Next steps!

If you want to find out more about our GCSE in Food Technology course then you can visit our website at www.edexcel.com/gcse2009

You should also talk to the Head of Design and Technology at your school who will be able to describe the course in detail and advise you of what you need to do next when it comes to your options.

Food Question:

In March 2008 what proportion of fairly traded bananas were sold in the UK?

Food Answer:

(c) one in every four

Edexcel GCSE Design and Technology: Food Technology



STUDENT GUIDE

Is this the right subject for me?

If you enjoy:

- investigating food
- problem solving
- designing food products of the future
- testing and tasting your ideas

then our GCSE in Food and Technology is ideal for you.

Edexcel

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About Edexcel

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What do I need to know, or be able to do, before taking this course?

Throughout Key Stage 3 you will have produced a wide range of exciting projects in Design and Technology, including graphics, textiles, food, electronics and resistant materials technology. If you particularly enjoy the creative side of design and technology then you now have the opportunity to follow our two-year course to specialise in GCSE Food Technology.

What will I learn?

GCSE Food Technology covers a wide range of topics including:

- special diets
- sports nutrition
- multi-cultural
- celebration
- sustainability.

Over the course of two years you will develop a whole range of creative designing and making skills, technical knowledge and understanding relating to food products and invaluable transferable skills such as problem solving and time management.

Food Question:

In March 2008 what proportion of fairly traded bananas were sold in the UK?

- (a) Fair trade bananas cannot be bought in the UK
- (b) One in every ten
- (c) One in every four
- (d) Half



How will I be assessed?

GCSE Food Technology has two units:

Unit 1	Unit 2
Creative Design and Make Activities	Knowledge and Understanding of Food Technology
Coursework 60%	Examination 40%
You will have the option of completing your coursework unit in two different ways. <ul style="list-style-type: none">• Through a combined design and make activity where you design a product and then make a model of it.• Through separate design and make activities where you design one product and make another.	The examination will be based on a structured exam paper which your teacher will be able to guide you through. Everything that you need to learn for this unit is set out in the specification so your teacher will know exactly how to prepare you for the exam.

What can I do after I've completed the course?

Many of the students who enjoyed studying GCSE Food Technology have gone on to study A Level Product Design: Food Technology. You can also study any Design and Technology related course post-16.

Food Technology students usually study one or more of the numerous food-related subjects including:

- A Level Home Economics – Food and Nutrition
- BTEC Nationals in Catering and Hospitality
- City and Guilds NVQs and VRQs in Catering and Food Manufacture

If post-16 is not for you, employers will value the GCSE Food Technology qualification as it develops creative, technical and transferable skills.