

## TECHNOLOGY OPTIONS ASSEMBLY

WATCH THIS VIDEO FOR A BRIEF OVERVIEW OF WHAT THIS SUBJECT AT GCSE INVOLVES: Use the link herehttps://www.youtube.com/watch?v=eBpUD99KFuc

Nutritionist

Dietician

## **GCSE FOOD Preparation & Nutrition** Mrs Chung-Anderson utrition Fact Food Technologist

Health and Social Care Total Fat 80 Saturated Fat 10 Trans Fat 00

Chef

GREAT BRITISH

Calories 2

Sodium 160mg Total Carbohydrate 37g Dietary Fiber 4d

rotein

B

**Food Writer** 

# What does the course involve?

### Task 1: Food Science Task

2000 word written piece which includes a Food Science experiment: **15%** 

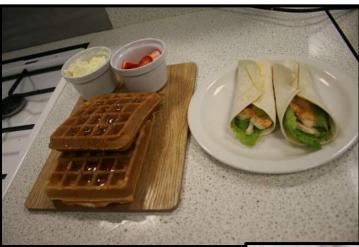
### Task 2: Food Preparation Task

30 page written task which includes a practical making task: **35%** 

Written Examination: 1 hour 45 minutes: 50%

### **GCSE FOOD Preparation & Nutrition** Here are examples of what other student in KS4 have made as part of developing skills in this subject











## FOOD & NUTRITION MAKING and Key topics covered



The assessment is heavily based on practical work but, the examination is worth 50% so written work is required similar to the mini year 9 project you have all done.

Areas of Content1. Food commodities

2. Principles of nutrition

3. Diet and good health

4. The science of food

5. Where food comes from

6. Cooking and food preparation

GEORGIA /



## FOOD & NUTRITION MAKING and Trips



Students get to visit and dine in a local restaurant to find out more about different cuisines and carry out research for NEA2.



## GCSE FOOD & NUTRITION WHY?

### This is the option for you if:

- You enjoy practical work.
- You will have your ingredients for lessons and will let Mrs Chung-Anderson know in advance when you are unable to have this.
- You will do your best in lessons both for written & practical work.





### NCFE LEVEL 1/2 TECHNICAL AWARD IN FOOD AND COOKERY

## Why choose this option

You enjoy practical work. This is practical based qualification

> A. One None Exam Assessed (NEA) task done in school worth 60%

You will have Visits and trips to Restaurant kitchens and other areas in the hospitality industry

Only Two Assessments in Year 11 which

are:

B. One written exam worth 40% <u>NCFE Food and Cookery is a vocational qualification</u> that involves a lot of cooking and development of cooking skills. What can I make? We make a wide range of dishes and you will be choosing some of these based on your assessment task.

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Grading is a Pass Merit Distinction Equivalent to GCSE 1-8



### What can this lead to?

It will provide you with experience of using different cooking skills and methods to enable you to use these within:

- Further education. Grades can count towards A-Level entry requirement (Pass to Distinction equivalent to GCSE Grade 1-8.5).
- NVQ Diploma in Food Production and Cooking
- Apprenticeships in Hospitality and Catering.
- Level 3 applied certificate/diploma in Food Science and Nutrition.
- Advanced technical diploma in professional cookery
- T level in Catering

# **DESIGN & TECHNOLOGY**

DESIGN

S





architect.chef.industrial designer .engineer.graphic designer, web



### "Enjoy failure and learn Design and Technology is it. You can never learn from success." about finding creative solutions to problems around us.



### **Choose D&T**<sup>4</sup> Who knows where it could lead...?

architect.chef.industrial designer .engineer.graphic designer, web





### "Enjoy failure and **learn** from it. You can never learn from success."

# You already have a good starting point from KS3.



S.Forestiero :March 2012

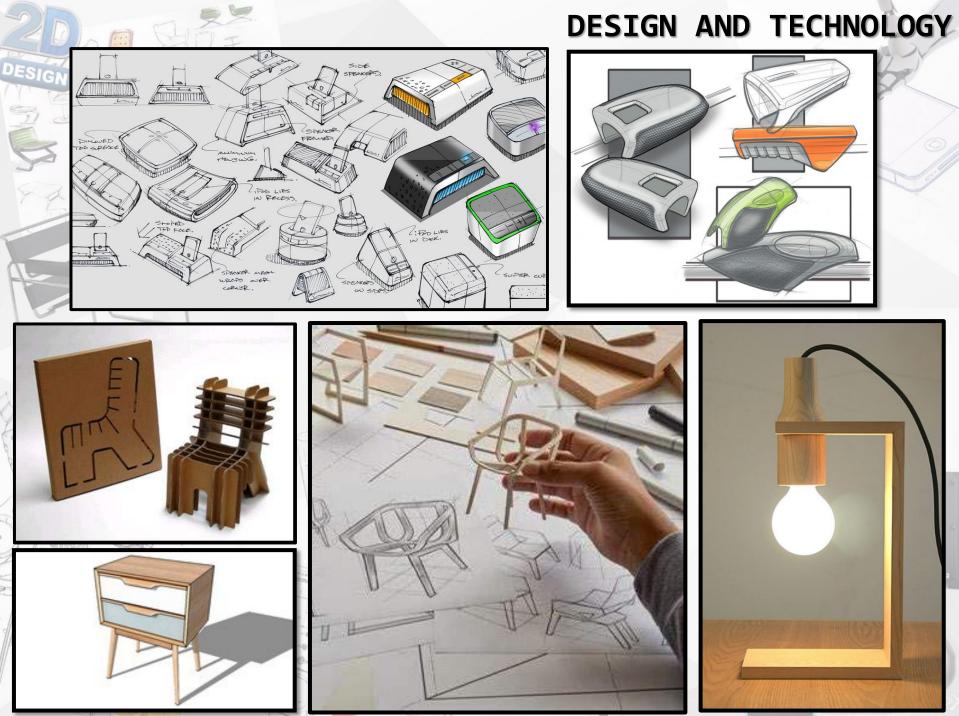
# What does the course involve?

**Component 1:** Design and Technology in the 21st Century **Written examination:** 2 hours 50% of qualification

**Component 2:** Design and make task **Non-examined assessment:** 35 hours 50% of qualification







# Technology careers in DESIGN TECHNOLOGY

### WHAT IT'S ALL ABOUT:

DESIGN

Design Technology is about designing, developing and making creative new solutions that solve a problem. You will study core technical and designing and making principles, including a broad range of design processes, materials, techniques and equipment. You will also be able to build up your creativity, problem solving, planning and evaluation skills. You will also gain communication and teamwork skills.

In Year 10, you will work through a number of focused practical tasks which aim to cover the core & specialist technical principles assessed within the written exam in Year 11. You will look at Resistant Materials, Product Design, Systems and Control and Textiles. In Year 11, you will complete a 35 hour controlled assessment piece that will be focused on Graphic Products.

This GCSE will allow you to continue your education onto a college course such as Graphic Design or Product Design.

#### WHY YOU SHOULD STUDY IT:

The UK's creative industries contributed £91.8 billion to the economy in 2016 because the future of design & technology is growing every day!

Both the Royal Academy of Engineers and the Design Council consider D&T to a be a vital subject for growth in their industries.

The UK has the largest design industry in Europe, and the second in the world, after the US - meaning that you will be very employable!

The creative industries are outperforming the UK economy as a whole. Design is a key engine within this; its contribution is growing faster than any other sector.

The creative sectors account for 2.8 million jobs in the UK and the demand for designers is at an all-time high! There will not be a shortage of jobs in this area!



Product Designers use their design skills and technical knowledge to improve the way that existing or new products work/look. You could work for Apple! Average Pay = £26,000

INTERIOR

DESIGNER

Interior Designers make indoor

spaces functional, safe &

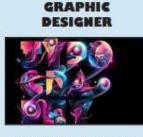
beautiful by selecting decorative

items, such as colours, lighting

& materials. You could work for

Laura Ashlev!

Average Pay = £25,000



Graphic Designers create digital designs such as logos, advertisements, magazines, packaging and websites. You could work for Pentagram!

Average Pay = £33,000





Architects design and plan buildings' layouts. They have to consider mathematics and physics to ensure that the buildings will work, be accurate & safe. Average Pay = £50,000

### PRODUCT



Product Engineers design and develop devices or systems such as electronic products that solve user problems. You could work for NASA!

Average Pay = £65,000

### FASHION



Fashion Designers study trends & sketch the initial clothing or accessory design. They attend shows or visit manufacturers to select fabrics and trims. You could work for Guccil Average Pay = £47,000 Invertice Replacer 2

### DESIGN AND TECHNOLOGY

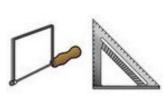
**Choose D&T if you like:** 

- Problem solving and evaluating
- Testing and developing ideas in 3D
- Making products in the workshop or designing ideas that can be manufactured using the laser cutter or 3D printer
- Leaning about the latest technologies and materials
- Knowing how the world around you has been created











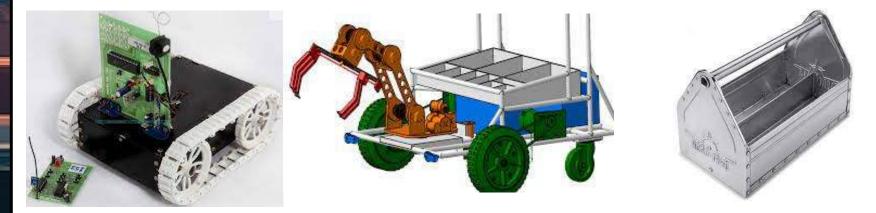


# **NCFE Engineering**



## Overview

The Level 2 Technical Award in Engineering is designed for learners who want an introduction to engineering that includes a **vocational** and **projectbased element**. The qualification will appeal to learners who wish to pursue a career in the engineering industry or progress onto further study.



# It's Hands on





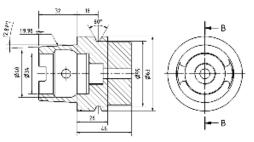
















# What does the course involve?

The qualification has 2 assessments externally-set by NCFE:

one non-exam assessment (course work) 60%

one written examined assessment 40%. Only one attempt at each assessment is permitted.

# What you will cover ?

understand the different engineering disciplines apply science and mathematics in engineering understand how to read engineering drawings understand how to use engineering materials understand how to use engineering tools, equipment and machines produce hand-drawn engineering drawings produce computer-aided design (CAD) engineering drawings understand production planning techniques



# Who should take engineering

- An interest in engineering
- Analytical Skills
- An interest in maths and science
- Enjoys practical work
- Enjoys problem solving
- Good at working in a team
- Good communicator

# Where can it take you

Renewable-Energy Project-Coordinator Aerospace-Technician Rail-Engineering Electrical-Engineer Quality-Control-Inspector Mechanical-Engineer Engineering-Technician Environmental-Technician CAD-Technician Biomedical-Technician **Energy-Engineer Civil-Engineering** Manufacturing-Engineer Structural-Engineering Telecommunications



