



# TECHNOLOGY OPTIONS ASSEMBLY



**WATCH THIS VIDEO** FOR A BRIEF OVERVIEW OF WHAT THIS SUBJECT AT GCSE INVOLVES: Use the link here- <https://www.youtube.com/watch?v=eBpUD9gKFuc>



Dietician

Nutritionist

Food Writer

# GCSE FOOD Preparation & Nutrition

Mrs Chung-Anderson

Food Technologist

Health and Social Care

Chef

<https://www.youtube.com/watch?v=eBpUD9gKFuc>



# 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**

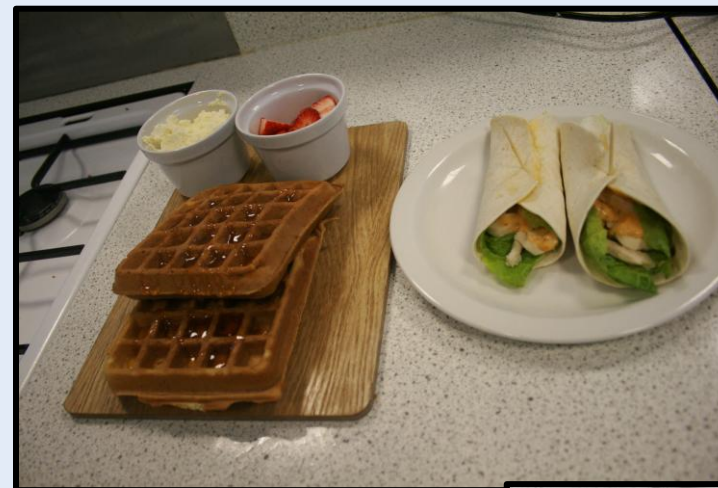
30 page written task which includes a practical making task: **35%**

**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





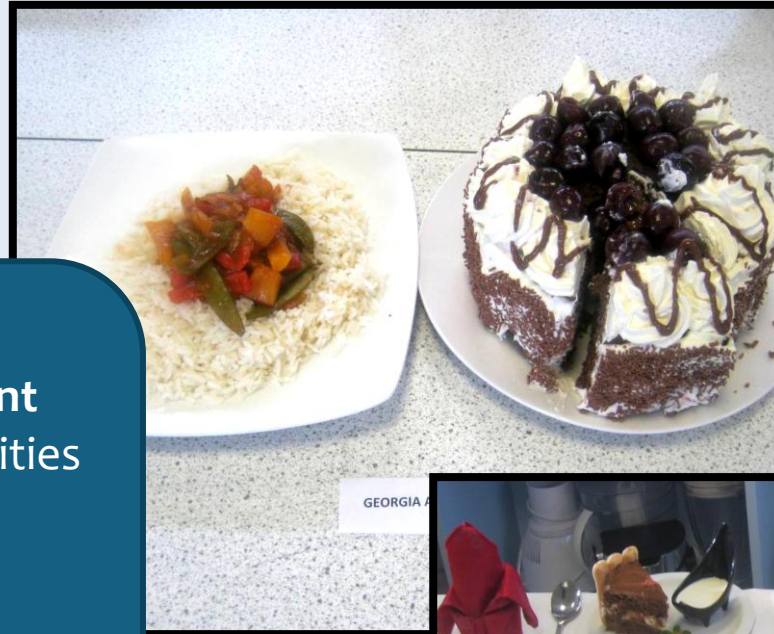
# FOOD & NUTRITION

## MAKING and Key topics covered



### Areas of Content

1. 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



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.





# GCSE FOOD Preparation & 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 Preparation & 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



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

Only Two  
Assessments in  
Year 11 which  
are:

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

B. One  
written  
exam worth  
40%





**NCFE Food and Cookery is a vocational qualification** 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.



What can I make? We will make a wide range of dishes and you will be choosing some of these based on your assessment task.



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 and Technology is  
about finding creative  
solutions to problems  
around us.**





**You already have a good  
starting point from KS3.**



# 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

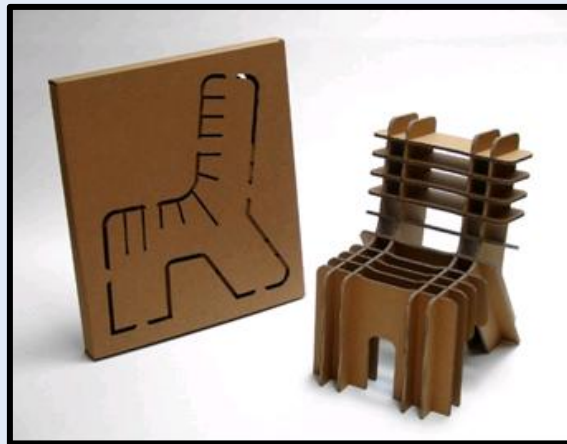
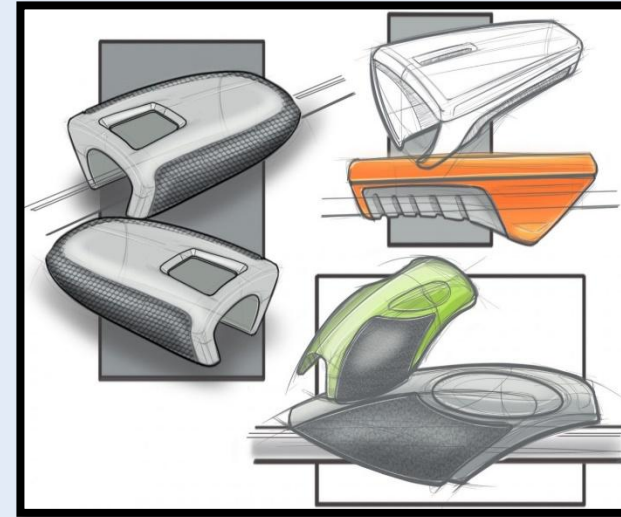
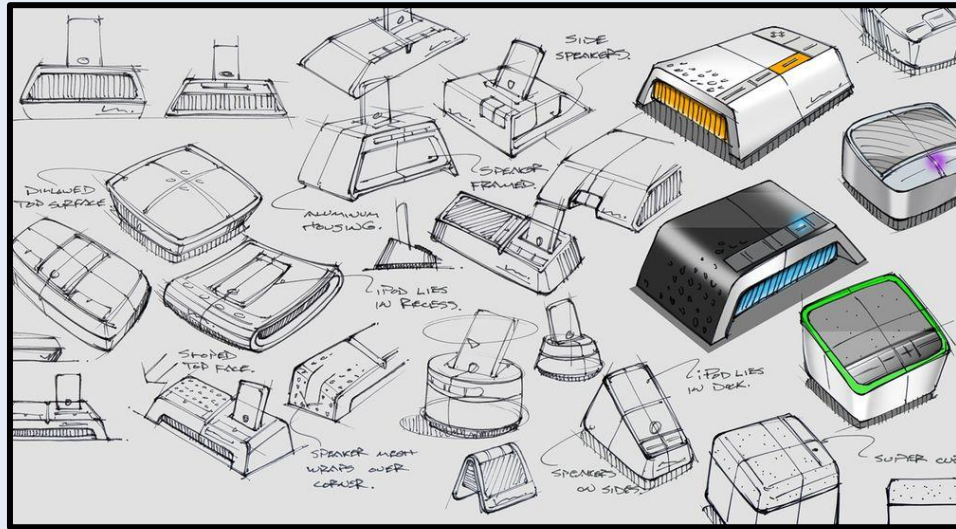
**Non-examined assessment:** 35 hours

50% of qualification





# DESIGN AND TECHNOLOGY





# DESIGN AND TECHNOLOGY CAREERS



## WHAT IT'S ALL ABOUT:

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.

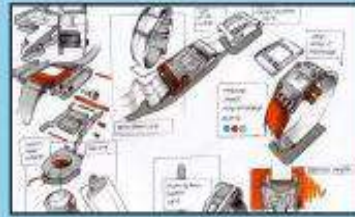
In Year 10, you will work through a number of focused practical tasks which aim to cover the core & specialist technical principles assessed within the written exam in Year 11. You will look at Resistant Materials, Product Design, Systems and Control and Textiles. In Year 11, you will complete a 35 hour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

- 1 The UK's creative industries contributed £91.8 billion to the economy in 2016 because the future of design & technology is growing every day!
- 2 Both the Royal Academy of Engineers and the Design Council consider D&T to be a vital subject for growth in their industries.
- 3 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!
- 4 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.
- 5 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 DESIGNER



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**

### GRAPHIC DESIGNER



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

**Average Pay = £33,000**

### PRODUCT ENGINEER



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**

### INTERIOR DESIGNER



Interior Designers make indoor spaces functional, safe & beautiful by selecting decorative items, such as colours, lighting & materials. You could work for Laura Ashley!

**Average Pay = £25,000**

### ARCHITECT



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**

### FASHION DESIGNER



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 Gucci!

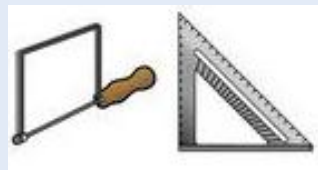
**Average Pay = £47,000**





## 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
- Learning about the latest technologies and materials
- Knowing how the world around you has been created







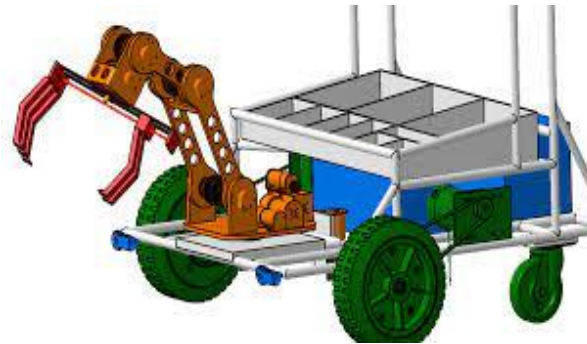
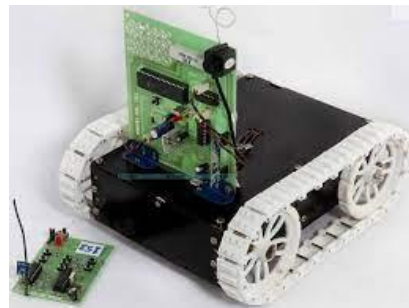
# NCFE Engineering



# Overview

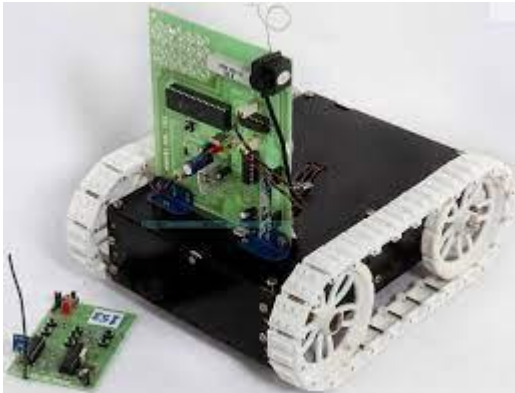


The Level 2 Technical Award in Engineering is designed for learners who want an introduction to engineering that includes a **vocational** and **project-based element**. The qualification will appeal to learners who wish to pursue a career in the engineering industry or progress onto further study.

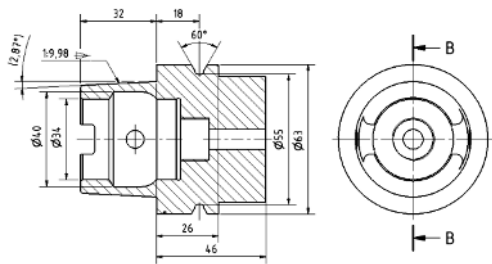




# It's Hands on



BATTERING RAM  
STEM CHALLENGE!





# 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  
Mechanical-Engineer Quality-Control-Inspector  
Engineering-Technician  
Environmental-Technician  
Energy-Engineer CAD-Technician Biomedical-Technician  
Civil-Engineering  
Manufacturing-Engineer  
Structural-Engineering  
Telecommunications



# Why chose engineering

