

## Food Technology

<b>Year group</b>	11					
<b>Course</b>	Food Technology					
<b>Exam board Specification</b>	AQA GCSE D &T Food Technology					
<b>External assessment</b>	1 x 2 hour written exam (weighting 40%). Pre-release material issued in February. Controlled assessment (weighting 60%)					
<b>Course content</b>	<b>Autumn</b>		<b>Spring</b>		<b>Summer</b>	
	<b>Term 1</b>	<b>Term 2</b>	<b>Term 3</b>	<b>Term 4</b>	<b>Term 5</b>	<b>Term 6</b>
	<p>Controlled Assessment Design ideas – creating 6 dishes Write ups, sensory evaluation.</p> <p>Examination Appearance flavour texture Gelatinisation Elasticity Shortening Aeration Emulsification Coagulation Flavouring Colouring Setting Fermentation Key terms, bulking, coating, enrobing enriching, finishing, glazing, plasticity, sealing, shaping, tenderizing.</p>	<p>Controlled Assessment Development – Development of 1 design idea to take to final design</p> <p>Examination content Mock Examination 5 a day Vitamins. Minerals – ABC and D. calcium and iron.</p> <p>Different dietary needs – Coeliac, calorie controlled, allergies, vegetarians.</p> <p>Standard components – sauces, cake mixes, pizza bases, pastries.</p> <p>Finishing techniques Starch, sugar, protein, fat</p>	<p>Controlled assessment Portfolio - Final designs</p> <p>Evaluation Examination content</p> <p>Examination What happens with bacteria at different temperatures Danger zone Freezing Reheat Labelling Sustainability Organic Fairtrade Seasonal food</p>	<p>Examination content</p> <p>Natural and artificial additives Preservatives Adding colour Flavour Emulsifiers Use of specialist equipment Cooking and not losing vitamins Pastry production Hygiene Safety recap Cross contamination Use by / best before High risk foods Physical / chemical and bio contamination nanotechnology</p>	<p>Revision and past papers Extended answers Case studies</p> <p>Revision on chosen topic – only released in February.</p>	Exam 5 <sup>th</sup> June PM
<b>Useful websites</b>	<a href="http://www.bbc.co.uk/schools/gcsebitesize/design/">www.bbc.co.uk/schools/gcsebitesize/design/</a>					

