

GCSE Design & Technology 2017



How it will work now

Design & Technology *

With different material options:

Graphics

Resistant Materials

Textiles

This is a single course and one exam paper, you will only be able to opt once!

Food Preparation and Nutrition

You will be able to choose Food Preparation and Nutrition as well as a Design and Technology option.

* The course has just been accredited by AQA



Design & Technology – Core technical principles

In order to make effective design choices learners will need a breadth of core technical knowledge and understanding that consists of:

- new and emerging technologies
- energy generation and storage
- developments in new materials
- systems approach to designing
- mechanical devices
- materials and their working properties.



Design & Technology - Specialist technical principles

In addition to the core technical principles, all learners should develop an in-depth knowledge and understanding of the following specialist technical principles:

- selection of materials or components
- forces and stresses
- ecological and social footprint
- sources and origins
- using and working with materials
- stock forms, types and sizes
- scales of production
- specialist techniques and processes
- surface treatments and finishes.



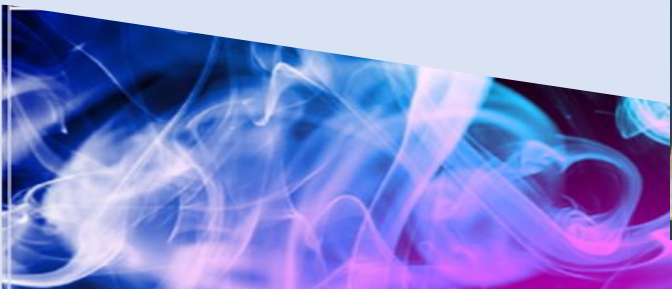
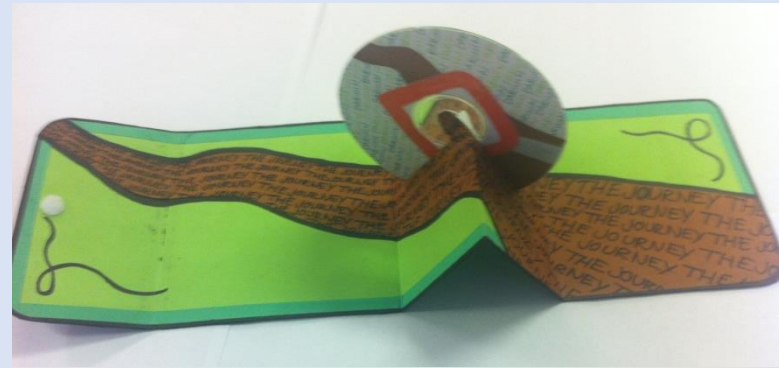
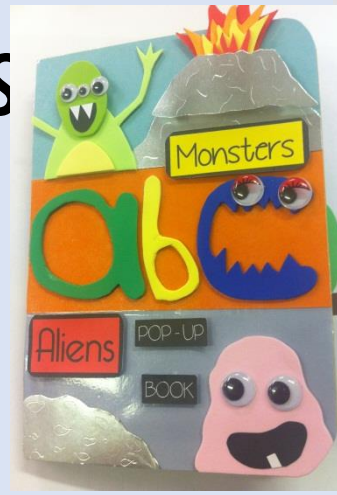
The GCSE course is.....

- Challenging, we will look at developing practical skills, knowledge of tools, equipment and processes that were introduced in C7 & C8.
- Include lots of theory as well as practical.
- Involve lots of Independent study.
- Can lead into interesting FE courses and ultimately careers.

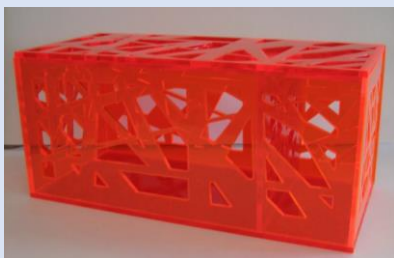
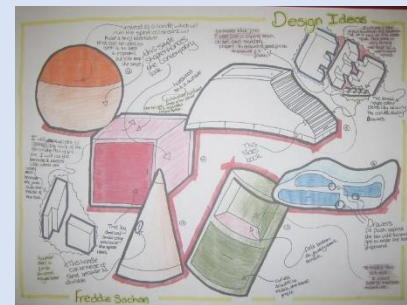
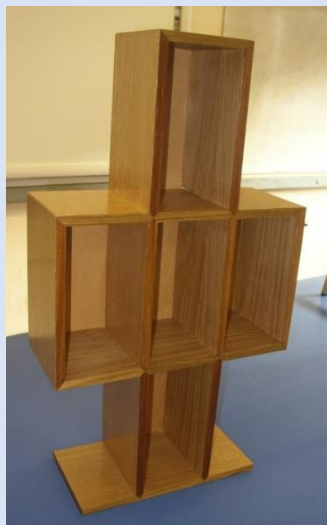
- You may choose ONE Design and Technology subject AND Food Preparation and Nutrition.



Graphic Products



Resistant Materials



Textiles

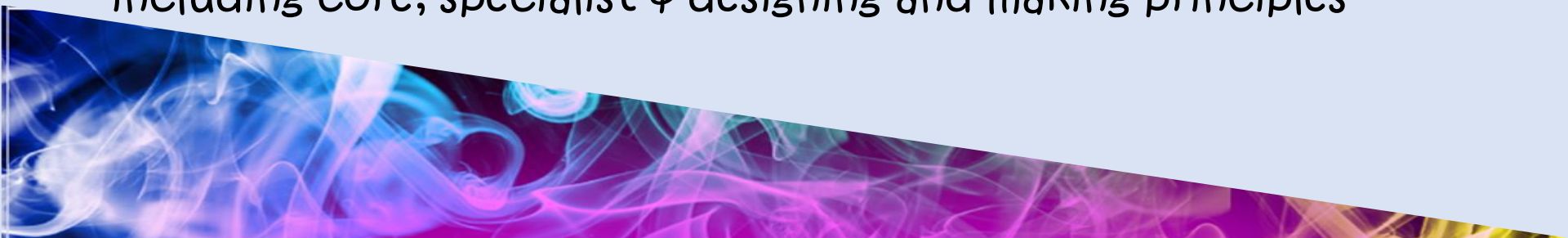


Assessment & guidance

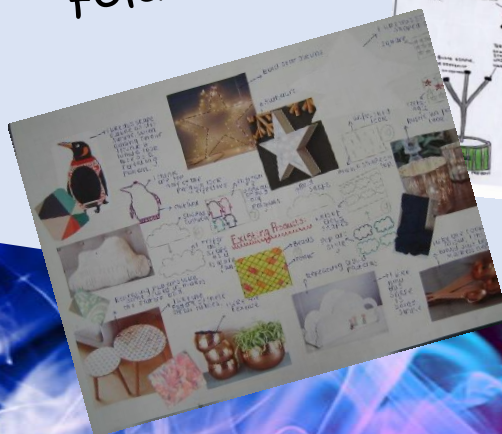
At KS4 we are constantly giving feedback in our learning sessions. In C9 we are building on learners skills and knowledge ensuring they are ready to make informed choices when completing their GCSE coursework. All learners have different strengths and areas they need to work on, and we tailor our sessions to support and guide each individual.

Final C11 Assessment

- Non-exam Assessment (NEA) worth 50% of GCSE
30-35 hours
- 2hour written exam worth 50% of GCSE
including core, specialist & designing and making principles



Useful information



AQA Exemplar folder work

Year	Unit	Topic	Exemplar
Year 7	Unit 1	Design and Technology	Design and Technology
Year 8	Unit 1	Design and Technology	Design and Technology
Year 9	Unit 1	Design and Technology	Design and Technology
Year 10	Unit 1	Design and Technology	Design and Technology
Year 11	Unit 1	Design and Technology	Design and Technology
Year 12	Unit 1	Design and Technology	Design and Technology

Dedicated KS4 area on il@h
Timeline including deadlines



Project guides

Further Information

- Many learners choose to provide their own materials, we find that this has many advantages (but is not a necessity).
- Learners will need an A3 folder which can be purchased through the school.
- Any questions please ask us...
- AQA specification link - <http://filestore.aqa.org.uk/resources/design-and-technology/specifications/AQA-8552-SP-2017.PDF>





Honywod
Food, Preparation & Nutrition

Final assessment

Food is now separate from the other Design and Technology subjects to allow us to focus on the following food preparation skills – these are intended to be integrated into the five sections:

Food, nutrition and health

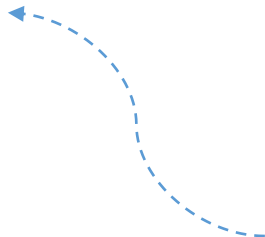
Food science

Food safety

Food choice

Food provenance

*Food now closely
links with Science
and PE*



AQA New Specification

The final grade comes from:

Exam - 1 hour 45 minutes – worth 50%

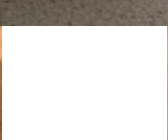
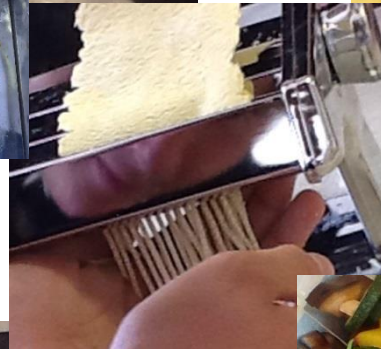
Non-exam assessment (NEA) worth 50%

Task 1: Food investigation (30 marks)

Written or electronic report (1,500 – 2,000 words) exploring an ingredient and its composition, uses and properties (a bit like experiments)

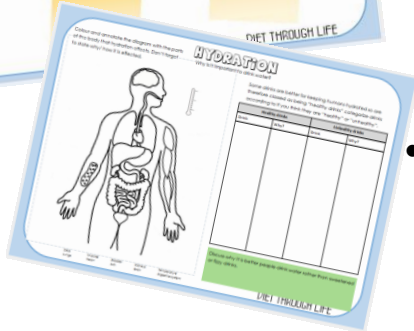
Task 2: Food preparation assessment (70 marks)

Written or electronic portfolio. Designing 3 dishes for a particular brief



Assessment in C9 & 10

- Each term has a different theme
- For approximately $\frac{3}{4}$ of the sessions, learners are taught specific topics and are expected to carry out the worksheets or a reflection
- At the end of the unit (4-5 sessions), learners carry out a mini NEA (Non-Exam Assessment) using the knowledge they have gained from the lessons before
- Learners get a recipe list but are encouraged to change the recipes and make them their own



Areas of interest



Bread



Desserts



Pastry



Pasta



Meat and meat alternatives



Soup



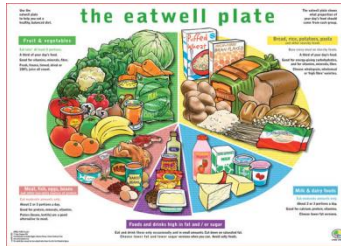
Dairy



Experimenting with flavours



Presentation



Healthy Diet



Methods of production



New techniques



Food preservation

Nutrients per scoop (39.7 g)	
Nutriments par mesure (39,7 g)	
Serving per container / Portions per contenant: 22	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	136
Fat / Lipides	3.3 g 5 %
Saturated / saturés	0.5 g 3 %
+ Trans / trans	0 g
Polyunsaturated / Polyinsaturés	2.4 g
Omega-6 / oméga-6	0.8 g
Omega-3 / oméga-3	1.5 g
Cholesterol / Cholestérol	0 mg
Sodium / Sodium	132 mg 6 %
Carbohydrate / Glucides	11.9 g 4 %
Fibre / Fibres	6 g 25 %
Sugars / Sucres	1.7 g
Protein / Protéines	15 g

Function of ingredients



Using spices



Trying new ingredients



Personal profiling



Combining ingredients

Out of the classroom

In GCSE Food learners also get to go on a trip to different places around Colchester that produce foods... for example...



Further Information

- Learners are expected to bring in their own ingredients
- You will be asked for a contribution towards Taste Testing and practice recipes.
- It is not all cooking!
- There are a lot of experiments and the subject makes strong links with Science and PE but also has English and Maths elements as well
- AQA specification link -
<http://filestore.aqa.org.uk/resources/food/specifications/AQA-8585-SP-2016.PDF>

Are there any questions?