

Exam Board AQA

Course content

Year 10

(The controlled assessment project is started during the Summer term in Year 10)

- Concentration on the development of practical skills, methods and processes.
- Developing and understanding of the functional properties of ingredients.
- To understand the nutritional properties of food.
- To understand the wider consideration of food design related to social, cultural, environmental, and economic issues.
- To understand the relationship of hygiene and safety considerations when using food.
- Students will work through small projects that link theory to practical skills. You will be expected to bring in ingredients for practical activities on a regular basis.
- Homework is set regularly to support class learning and to carry out additional research into the topics covered.

Year 11

Students will concentrate on the controlled assessment project and then on the preparation for the summer theory exam.

Assessment

- Full written tests during Year 10 and 11, including a mock GCSE exam.
- Controlled assessment project marked internally and externally moderated.
- Written public exam at the end of Year 11 for the full ability range A* - G.

Qualities needed for Students

Students will need to have a genuine interest in food and start to develop competent practical skills. Students need to be prepared to work hard both in college and at home. Commitment in sourcing and bringing in ingredients for practical activities. Students need to research and develop the scientific understanding of ingredients and use a computer to present their work. Students are expected to bring in their ingredients for every practical lesson.



Possible P16/career paths

A student who has achieved grade C or above in a GCSE Art or Design subject can go onto study one or more Art & Design AS & A2 subjects at Groby Community College. We have a lot of students who go on to Art Foundation courses, degree courses and who pursue a career in an area of Art & Design.