

Examination Details

AQA
4545

Assessment Details

1 controlled assignment (60%)
1 written examination (40%): 2 hours

All pupils are entered for the same tier.

Course Information

Topics covered:

Starch- gelatinisation, gelation;

Sugar- caramelisation, flavour, texture, colour

Fats and oils- shortening, colour, palatability, emulsification, saturated/ unsaturated fat

Protein- coagulation, aeration, use of eggs in cookery

Cake making- methods, decoration

Food contamination and spoilage- high risk foods, types of food poisoning,

New food products- GM, Organic, Smart Foods, Additives, Sugar substitutes

Labelling and packaging- legal requirements, environmental issues

Equipment- batch production, mass manufacturing, large scale, labour saving

Manufacturing- CAD/ CAM, QA/QC, batch/ mass and one off production

Standard food components- advantages, disadvantages

Pastry products- types, fillings, functions of ingredients, flow charts and symbols, design spec., design ideas, product analysis, attribute profile

Preparation Sheet

All pupils are issued with a preparation sheet on 1st March. This sets the theme and context for Section A of the examination.

Examination

- All questions must be answered
- Design questions (Section A) requiring labelled sketches and use of coloured pencils etc
- Short answer questions e.g. specifications, functions of ingredients
- Planning questions requiring sequencing e.g. test plan
- Long answer questions requiring factual recall e.g. use of additives

Controlled Assessment (coursework) Information

- Choice of two titles provided by the department (60% of final mark) - 90 marks available
- Space limitation of 15 sheets A3 paper (it is essential pupils are concise)
- Emphasis on skills and creativity to make a sustainable final product
- Pupils must photograph their finished outcome and all stages of development and making
- Tasks are completed under direct supervision (except for research)
- Coursework given out in Year 10 and deadline: Year 11 (one week before February half term)

Additional Recommendation

- All pupils will need an A3 folder to bring design work into each lesson, coloured pencils, rulers, fine fibre tip pens etc., and a USB to store homework and coursework but remember to save backups too.

1	Select your coursework brief very carefully. Choose something that will interest you and about which you will be able to find out some facts. Ensure your practical ideas are skilful, unique and will enable you to demonstrate your capability.
2	Keep up-to-date with your controlled assignment. Draft out work ahead of the deadline and give it in to the teacher for proofreading and then improve it.
3	Be concise. Use a small font and only write about relevant information (remember the space limitation of 15-20 sheets A3). DO NOT copy out chunks of textbooks or stick in sheets from the internet. (Use your own words to show understanding of the information.)
4	Attend GCSE clubs and ICT sessions for one-to-one support and advice.
5	Use ICT to present work and spell check.
6	Remember your pencils, rulers and colouring pencils.
7	Read the whole paper first because one question leads to the next.
8	Read every question twice before starting and fill in every question. (Never leave a gap – always guess). Underline the key points in the question.
9	Check the mark allocation and make sure you have given one fact for every mark available.
10	Learn how to complete a plan for test kitchen, attribute profile, labelling and packaging as these typically occur on every paper.

Useful Resources:

CGP AQA D&T Food Technology Revision Guide, Exam Practice Workbook & Answers

Design & Technology: Food Technology AQA Nelson Thorne ISBN 9781408502723

GCSE D+T: Food Technology. C. Barker. Causeway Press ISBN 1 873929625

Design + Make IT: Food Technology. J. Robinson. Stanley Thornes ISBN 0 748724729

www.helenhudspith.com

www.foodlink.org.uk

www.bbc.co.uk/schools/gcsebitesize/design/foodtech/

www.s-cool.co.uk/gcse/food-technology.html

www.Sainsbury.co.uk [processes]

www.dtonline.org

www.samlearning.com

www.nutrition.org.uk