## **FOOD TECHNOLOGY**



## **GCSE Food Technology (AQA)**

This qualification consists of two components:

1st component—coursework worth 60% of final mark.

2nd component—written exam worth 40% of final mark.

Pupils will be expected to design and make a product to gain an understanding of industrial practices within the food industry.

## **Entry Level Food Technology (AQA)**

An alternative to the GCSE, which is mostly practical-based.

It consists of 4 units of work, 2 of which are compulsory units.

Compulsory Unit 1 Hygiene and Safety

Compulsory Unit 2 Evaluating existing products

Unit 4 Food handling and preparation

Unit 5 Preparing food for a specific function

There is no final examination.

The work is externally graded.

The award is based upon the 4 units of work completed.