

YOU ARE WHAT YOU EAT

In a nutshell, Food Technology is using food science for the creation, preservation, processing, packaging and distribution of food products.

In the old days there was a short chain for food. An apple, for example, fell off a tree... and somebody ate it. But the packaged food we eat nowadays can use ingredients from all over the world, be assembled at a factory at the other end of the country, then delivered frozen to your nearest store.



PEOPLE WILL ALWAYS EAT

As a food technologist you'll be able to create foods that satisfy the increasing demand for meals which look fantastic, taste great and are marketable. It's a smart career choice too. People are always going to eat, so you could be part of a growth industry (go easy on the fat content though... food technology shouldn't be that type of growth industry!).

YOUR KEY LEARNING TOPICS

During the course you'll gain a deep understanding of the relationship between design, materials, manufacture and marketing. That makes GCE Food Technology a powerful foundation for higher education courses, or as a qualification in its own right.

During both years there's a mix of classroom learning and practical learning-by-doing. In the first year (AS) course you'll study materials and components, market influences and manufacturing processes. Practical work will include designing, making and launching a product. In the second year you'll continue to learn about manufacturing through to marketing, whilst the practical sessions give you more experience at creating and testing new food ideas.

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ON YOUR MARKS ...

Each year you'll get a 2 hour written paper which accounts for 50% of your marks for the year. The other 50% of your marks is based on your coursework and the practical project you've worked on during the year. At the end of the first year you'll reach AS, and A Level at the end of the second year.

WHAT SKILLS WILL I LEARN?

D&T Food Technology helps develop a number of skills:

- How to analyse and investigate
- How to create new foods
- The role of marketing in food development
- Team work on practical projects
- How to develop your own ideas.

WHERE WILL SUCCESS TAKE ME?

Your A Level in Food Technology will prepare you for higher education and a rewarding career as a food technologist, food designer or nutritionist. Other possible career paths include social work, teaching or medicine.



WILL IT FIT IN MY LIFE?

Students who take Food Technology often also take Health & Social Care, Chemistry or other courses from the Design & Technology category. This means Food Technology can either be your specialist topic, or play a supporting role for other subjects.



CAN'T WAIT TO GET STARTED?

Your tutor and career adviser will be the best people to help you decide whether this course is the right choice for you. They will be as passionate as you to find the best subject to develop your talents!

FOR MORE INFO VISIT:
www.aqa.org.uk/qual/gce/dt_food_tech_new.php

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