

# FOOD TECHNOLOGY

## GCSE FAQs

### How is the course assessed?

The assessment of the GCSE course is split into three parts:

- Written Paper (50%)
- Non-Exam Assessment (Coursework): Food Investigation (15%)
- Non-Exam Assessment (Coursework): Food Preparation Task (15%)

### How often will I do practical work?

Students typically complete practical work every other week to develop practical skills.

### What will I make in practical lessons?

This varies throughout the year. Most practical lessons link to the food science work covered. Some examples of the foods made include bread, pasta, Cornish pasties and biscuits. Sometimes the practical sessions will develop particular skills, for example filleting fish or jointing a chicken. You won't always eat what you make, some of the practical lessons are food science investigations.

### What are food science investigations?

These are very much like the investigations you have already completed in your food lessons. They will help to develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks.

### Will I need to provide my own ingredients?

You will need to provide ingredients for most practical lessons. You will not always be making the same dish as others in the class. Typically, ingredients will be provided for the food science investigations.

### I follow a particular diet; will this be a problem?

No, it won't be a problem. Students are encouraged to use a full range of ingredients, including meat and fish, to develop practical skills and support knowledge in cooking and food preparation work. This section of the specification covers a wide range of topics including why we cook food, cooking methods, how these methods affect the nutritional properties and palatability of food, functions of ingredients and food safety