



#### Subject options:

- Graphics
- Product Design

# OVERVIEN



At SPH you have the exciting opportunity to study Design and Technology, specalising in either Graphics or Product design.





## WHATS THE DIFFERENCE



Whether you choose Product Design or Graphics the final qualification is the same ... 1-9 GCSE Design & Technology.

#### So why do we ask you to choose?

As part of the GCSE you have to specalise in a materials type and this heavily influences your final make outcome for your NEA.



Specalising in Timber based materials. Your course will be based in the workshop and your NEA will be based on working with woods and plastics.





Specalising in Paper based materials. Your course will be based in the Graphics suite and your NEA will be based on working with paper, card and some plastics.

## ASSESSMENT



# Both Graphics and Product design follow the same assessment structure ...



- Written examination
- 2 hours
- 100 marks
- Section Multiple choice
- Section B Specialist technical principles
- Section C Design and make principles

50%

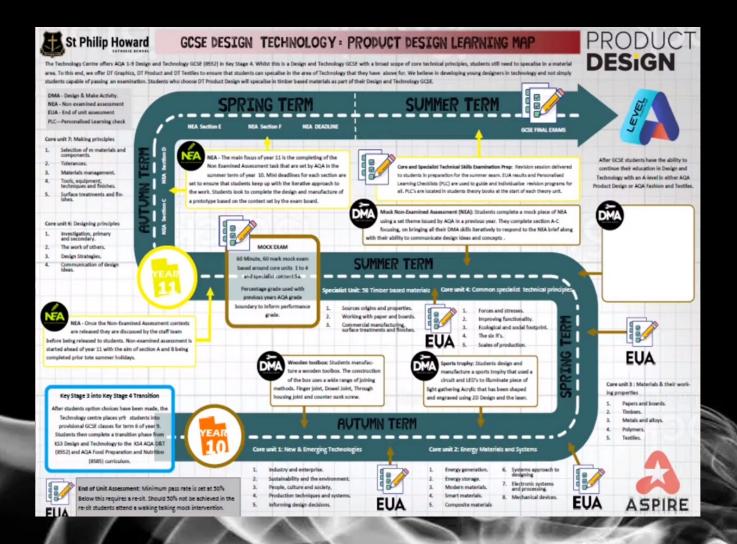
50%

- Non Exam Assessment
- Design and make project
- 100 marks



## LEARNING JOURNEY





#### YEAR 10

In year 10 we use mini design and make projects to develop the skills needed to design and make products.

Along side this we cover the core and specialist technical content in a series of theory lessons. Each unit has an end of unit assessment to help prepare you for the exam I year 11.

#### YEAR 11

Year 11's focus is the Non-Exam Assessment (NEA). This is completed by Easter of year 11.

## WHERE WILL IT TAKE ME?



After your success in GCSE Design and Technology, you can continue your learning into A-level. Here at SPH we offer two A-level options ...



7562

AQA A-Level Design and Technology: Product design 7552

AQA A-Level Design and Technology: Fashion and textiles.





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## GCSE FOOD PREPARATION & NUTRITION

AQA 1-9 GCSE FOOD PREPARATION & NUTRITION

## Whats it all about?

GCSE Food Preparation and Nutrition is a Food Science qualification and is NOT simply a cookery course.

This is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials.

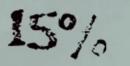


Core units if the course include:
✓ Food, nutrition and health,
✓ Food science,
✓ Food safety,
✓ Food choice,
✓ Food provenance.



## How is it assessed?

GCSE Food preparation and nutrition is made up of three main assessment components...



A food science investigation based on a title set by the exam board. Completed early in year 11.



Preparation NEA

Food

35%/5 Food preparation task that culminates in a practical assessment where you cook and present three dishes in a set amount of time.



A I he examination Section and s a



A I hour 45 minute written exam paper made up of two sections.
Section A is multiple choice and section B is extended answer questions.





### your learning journey

St Philip Howard GCSE FOOD PREPARATION NUTRITION LEARNING JOURNEY The Technology Centre offers AQR 3-9 Food Preparation & Nutrition (R187) in Ney Stage 4. Students follow a course that focuses on practical mobiling skills to senare students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. The counterinal white Revinal with: Rood nutrition and health (8.3), Rood Scherce (8.4), Rood Scherce (8 ment of this tit/Si consists of three elements with 2 NiA components (50%) and one final examination (50%). DMA - Design & Make Activity. NEA - Non examined assessment

NEA 1 (15%) - Food investigation. litudents complete a food glience investigation based on a context. This context is released by ADA in includes of write.

NEA 2 (85%) - Food preparation lask. Students complete a food preparation project in response to context wit by ACA. This context a released in November of year 15

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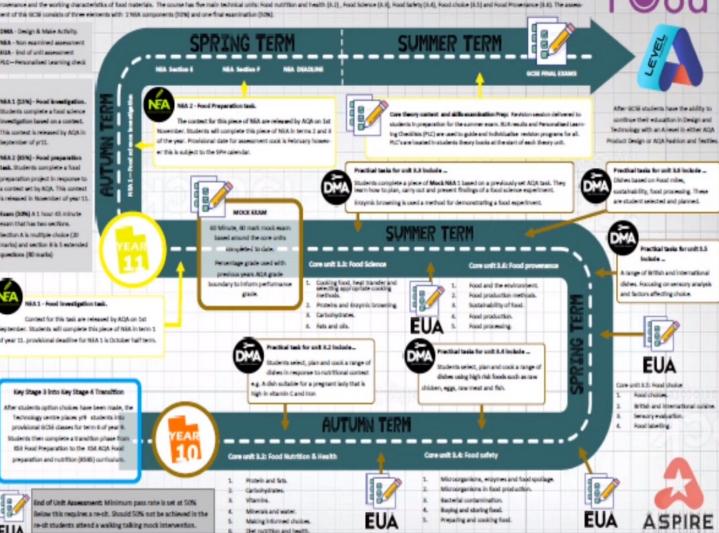
NEA1 - Food Investigation task.

Context for this task are released by AGA on Set ieptember, Students will complete this piece of NEA in term 5 of year 11, provisional deadline for NEA 1 is October half terms

Key Stage 3 Into Key Stage 4 Transition

After students option choices have been made, the Technology centre places yr# students into provisional BCSE classes for term 6 of year 8. Students then complete a transition phase from this Food Preparation to the Itid ACIA Food preparation and nutrition (8585) curriculum

FUA



We use year 10 to develop your technical understanding of the five main theory units. We complete a range of practical cooks to develop your practical skills ahead of the NEA elemebt ín year 11.

Sept - Dec see's you focus on completing your Food Investigation NEA. Dec - Feb is used to complete your Food preparation NEA Feb onwards - Completing of theory units and exam preparation.



### Where can it take me?

A qualification in Food preparation and Nutrition can lead many different career options ...

- ✓ Chef or Chefs assistant,
  ✓ Restaurant manager / owner,
  ✓ Publican,
- ✓ Environmental health officer,
- ✓ Food Teacher,
- ✓ Nutritionals,
- ✓ Sports nutritionals,
- ✓ TV presenter,
- ✓ Magazíne edítor,
- ✓ Food crítíc.

To name but just a few !







