



AQA GCSE

Design & Technology

8552

Subject options:

- Graphics
- Product Design

OVERVIEW

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

PRODUCT
DESIGN

graphic
design



WHAT'S 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 specialise in a materials type and this heavily influences your final make outcome for your NEA.

PRODUCT DESIGN

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

graphic design

Specialising 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%



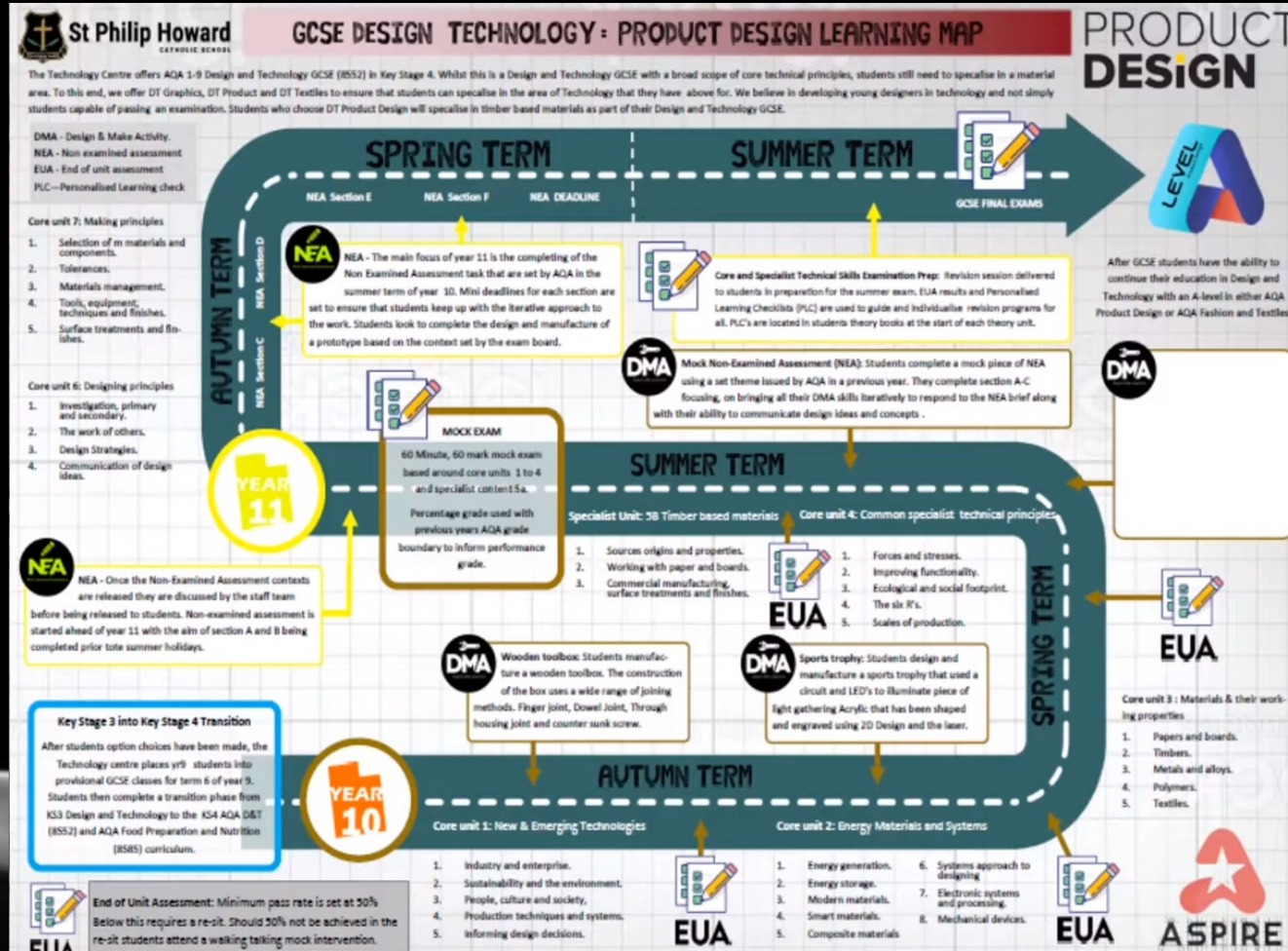
- **Non Exam Assessment**
- Design and make project
- 100 marks

50%



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 | 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?

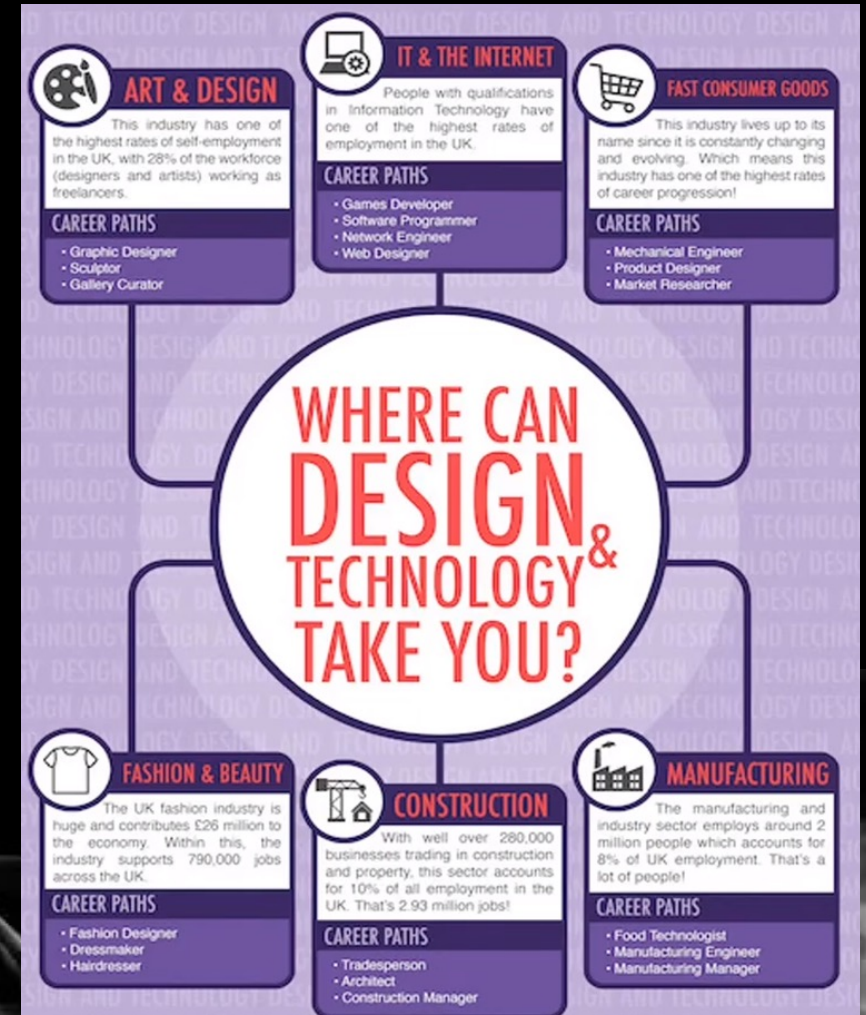
After your success in GCSE Design and Technology, you can continue your learning into A-level. Here at SPH we offer two A-level options ...



AQA A-Level Design and Technology:
Product design
7552



AQA A-Level Design and Technology:
Fashion and textiles.
7562



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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 of 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...

Food Investigation NEA

15%

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



Food Preparation NEA

35%

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



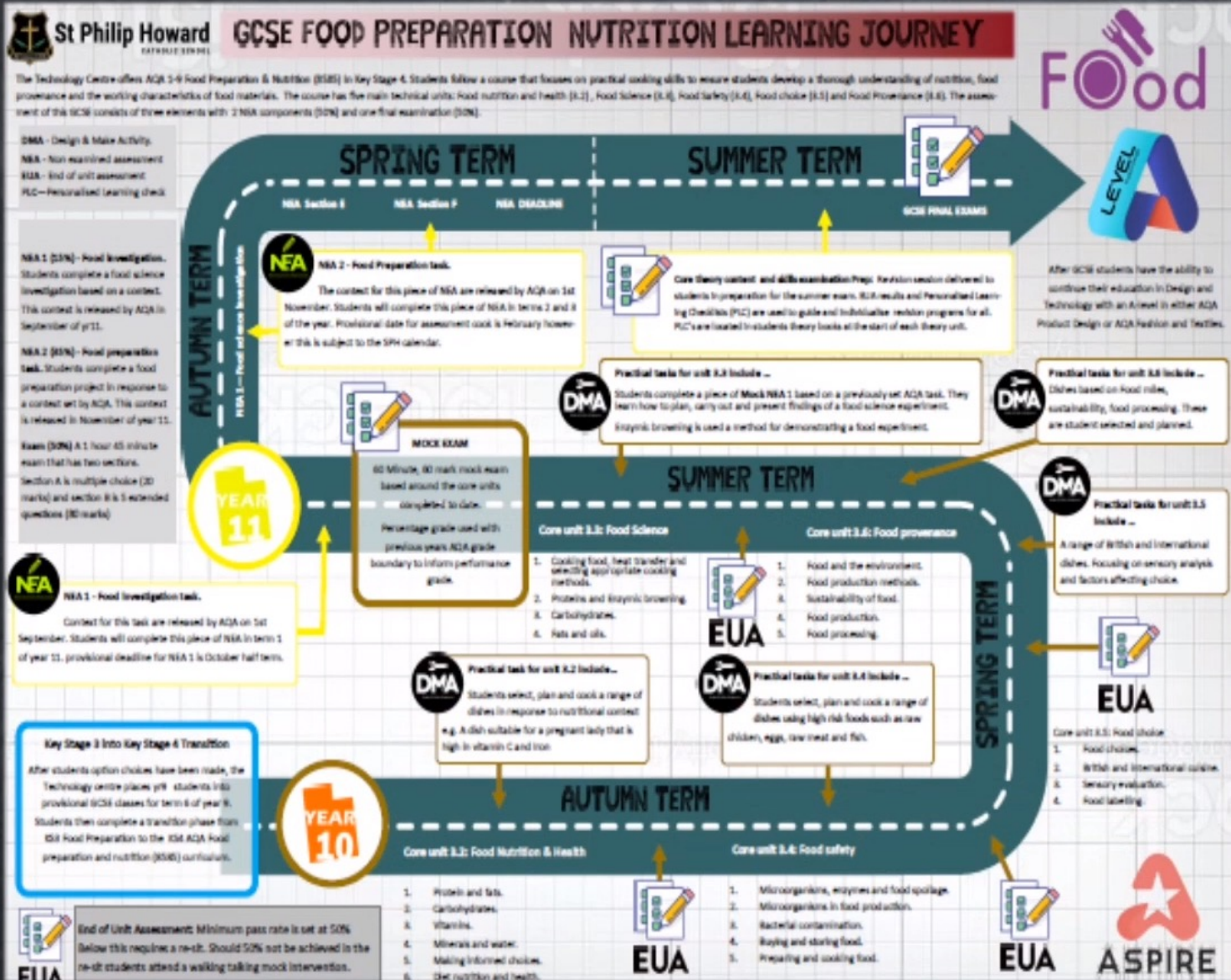
Written Examination

50%

A 1 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



Year 10

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 element in year 11.

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,
- ✓ Magazine editor,
- ✓ Food critic.

To name but just a few !

