



DESIGN & TECHNOLOGY

Written exam: 1h 45m

NEA task 2: Food preparation assessment (practical + assignment)

GCSE
Food preparation & Nutrition

11



NEA task 1: Food investigation (practical + assignment)

10

Food choice

Food provenance

Food nutrition and health

Food safety

Food science



Colour schemes
Branding



Food - Cooking on a budget meals, suitable for teens

Engineering - DEC

Graphics, textiles - NB Rebrand logo design, sustainability - bottle top bag tag

Electronics - afterschool club



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Food science



Problem solving
Logo design



Branding
Typography

8



Food - Bread & Pastries

Graphics - Shopfronts

Textiles - Ugly dolls with packaging



Design



The horizon line,
vanishing points



Basic food hygiene



Knife skills



Food - Basic skills



Graphics - Perspective drawing



Woodwork - Acrylic photo frame & wooden Pencil pot

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We continue to develop the students learning from **KS2**, where students cover a range of elements of design technology; for example textiles, graphics, woodwork, food and engineering. The skills we build upon include researching and developing design criteria's, analysing products, communicating ideas, annotate sketches, using different fabrics and materials, user's wants/needs, aesthetics, trying different joining methods, how to use a range of tools and equipment safely and making prototypes. In food, students continue to learn about a balanced diet, adapting recipes, basic skills and techniques, where food comes from, food processes and using sensory analysis.