

# ART (EXAM BOARD EDUQAS)

## COURSE CODE C650QS

### WHAT IS GCSE ART?

When you study Art at GCSE you develop your passion for enquiry, creativity and sense of self. The skills that you have learnt at KS3 will give you a firm basis to support this journey. You will learn through the investigation of a multitude of different art forms from more traditional ways of making art such as painting and drawing, to more experimental ways of working. By engaging critically with the work of others you will learn to be analytical and subjective. You will create work in and out of your sketchbook through the course.

### WHAT DOES THE COURSE INVOLVE?

Students will engage with 2 themes one in year 10 and the other in year 11, these themes will then tie together to develop a considered and extensive final outcome. This work will form 60% of the GCSE. In the January of year 11 you will be given an externally assessed theme this will form the final 40% of the grade. Although art is mainly a practical subject students will be expected to record their opinions and explain their decisions of how they made their work through written feedback. The course although diverse in content and ways of working does however require a high level of drawing.

### WHAT THEMES WILL BE STUDIED?

Previous topics have included Identity, Assembled, Location, Rural and Natural Forms. These can be subject to change and pupils should be ready to adapt to change if required

Techniques and subtopics:

- Analysing their own and the work of artists, designers and Craftspeople.
- An ability to experiment in a variety of media
- Valuing presentation and taking pride in outcomes by refining where necessary
- Develop their own ideas and part take in a creative journey
- An ability to create and develop a personal final response to themes.

### HOW IS IT ASSESSED?

Course code - C650QS

**Unit 1** - 2 coursework produced across Yr10 and Yr11. Classwork and homework included, 60% of final grade.

**Unit 2** - Externally Set Assignment, 40%. Includes prep for the exam in the form of a sketchbook with a final piece being completed in exam conditions across a 10 hour time period

### EXTRA INFORMATION

Students should above all have a passion for being creative. They have an enquiring mind and are open to explore many possibilities. Except that art is a time consuming subject and willing to work to deadlines set out by the department and their teacher. To be Proactive in their learning and open to criticism and take on-board feedback.

### WHAT NEXT?

Art opens the doors to a lot of different pathways whether you simply want to go onto study at sixth form or at college you might be interested in some of the different career pathways available.

Try these for starters (there are many more): • Fashion design • Graphic design • Theatre designer • Animator • Video game designer • Illustrator • Museum curator • Photographer • Architecture • Product design • Textiles design • Ceramics • Advertising • Publishing • Interior design • Fashion and media journalism • Hair and make-up design • Retail design • Exhibition design • Jewellery design • Artist • Visual media • Teaching New technologies are creating a whole new range of courses where art is being used in innovative ways.

In a competitive job market having the ability to create and enquire can allow you to stand out of the crowd!

For more information please contact Miss Monsell or Mr J King

# FOOD PREPARATION & NUTRITION (EXAM BOARD AQA)

## COURSE CODE 8585

### WHAT IS GCSE FOOD PREPARATION & NUTRITION?

The GCSE food preparation & nutrition course continues to build on work that students study at Key Stage 3.

Students will be given the opportunity to investigate topics through a wide range of both teacher led and student activity based work. Students will investigate a range of food topics and will learn to use a range of different equipment and tools to further their understanding.

### WHAT DOES THE COURSE INVOLVE?

By studying this course, you will learn about ingredients and methods used to make nutritious food products. You will learn about the function of ingredients used, the nutritional properties of the foods used, the effects of combining different ingredients during the preparation and cooking of foods. You will need to demonstrate that you are able to use a range of different food preparation skills to produce high quality products.

### WHAT THEMES ARE STUDIED?

The GCSE food preparation & nutrition course has a wide and varying subject content. You will study a variety of topics including:

- Food preparation skills including general practical skills, use of equipment, cooking methods, making sauces, setting mixtures, and making dough mixtures.
- Food, nutrition and health including making informed choices for a varied and balanced diet, energy needs and carrying out nutritional analysis of food products.
- Food science including the cooking of food, heat transfer, the functional and chemical properties of food. Food safety including food spoilage, food contamination and the principles of food safety.
- Food choice including factors affecting food choice, food labelling and marketing influences, British and International cuisines and the sensory evaluation of foods.
- Food provenance including food sources, environmental issues associated with food, sustainability of food, food production and technological developments associated with better health and food production.

### HOW IS IT ASSESSED?

Course code - 8585

There are two components to the assessment for this course.

**Unexamined assessment worth 50% comprising of two tasks and a single examination paper worth 50%:**

**Task 1:** The Food Investigation (15%) Recommended time: 10 hours.

An example of the type of task you may do to allow you time to demonstrate your skills is: (a) investigate which type of flour is the best for making bread; or (b) investigate the type of raising agent used to make baked products.

**Task 2:** The Food Preparation Task (35%) Recommended time: 20 hours.

Is an opportunity to showcase your practical skills and will include an extended 3 hour practical to allow you time to demonstrate your skills. An example of the task you may complete is: (a) plan, prepare, cook and present a range of dishes, using a variety of skills, from the Mediterranean culinary tradition and present three final dishes or (b) plan, prepare, cook and present a range of dishes, using a variety of skills, which would be suitable for vegetarians and present three final dishes.

**Single examination paper 50%.** This will comprise a paper of 1 hour and 45 minutes. Section A is worth 20 marks and will be multiple choice questions and Section B is worth 80 marks and you will have to answer five questions.

### EXTRA INFORMATION

You will do practical work each week and you must therefore be prepared to bring ingredients every week. When we do experimental work, school will provide the ingredients for you to do these investigations. You will learn a lot of the theory through practical activities.

### WHAT NEXT?

Success in food preparation & nutrition can lead on to a number of varied and interesting careers in, for example, catering, nutrition, teaching and product development. This course leads on to the WJEC Level 3 food science and nutrition course.

For more information please contact Miss V Ayres - Faculty Leader for Art and Design Technology  
or Mrs K Worger - Senior Assistant Headteacher

# DESIGN & TECHNOLOGY

## (EXAM BOARD AQA) - COURSE CODE 8552

### WHAT IS GCSE DESIGN & TECHNOLOGY?

The GCSE design & technology course continues to build upon the detailed design work that students completed in Key Stage 3. Students are given the opportunity to investigate topics through a wide range of both teacher led and activity based student work. Students will use creativity and imagination to design and make *prototypes* that solve real and relevant problems. They will learn to use new analysis and designing techniques, equipment, a range of machinery and tools as well as the use of CAM (Computer Aided Manufacture), at the same time as developing existing skills, to further their understanding.

### WHAT DOES THE COURSE INVOLVE?

You will investigate the wider world of design and problem solving, looking at key designers, movements, trends and the wider impact design can have on the environment we live in. Alongside this, you will use primary and secondary research sources to investigate various design tasks where you will design a number of products, using both hand drawn and computer-generated methods. These designs will be developed and improved to create models and prototypes using a range of materials and techniques. You will develop your sketching, presentation techniques and manufacture a variety of products.

Theory is taught through a combination of focused theory lessons as well as some practical based tasks that develop skills and understanding of materials and processes. This creative design course allows students to design and realise innovative, forward thinking products using a variety of materials and is suited to those who can work with creativity and originality. It also gives students opportunities to apply knowledge from other disciplines including mathematics, science, art and computing.

### WHAT THEMES WILL BE STUDIED?

GCSE design and technology has a wide and varying subject content and you will study a variety of themes including:

- New and emerging technologies
- Energy, materials, systems and devices
- Materials and their working properties
- Common specialist technical principles
- Papers and Boards
- Timber based materials
- Metal based materials
- Polymers
- Textiles based materials
- Electronic systems
- Designing principles
- Making principles

### HOW IS IT ASSESSED?

**Course code - 8552** - The course is made up of 2 units

**Unit 1** - Written exam (50%) which incorporates questions on the core subject content. The exam paper has 15% of the marks devoted to design related Mathematics calculation questions.

**Unit 2** - Non-examined Assessment (50%) which involves the design and manufacture of a working prototype based on a contextual challenge **provided by the examination board**. This is broken down as 40% for the design portfolio and 10% is for the practical.

### EXTRA INFORMATION

You should enjoy solving practical problems through design using a range of materials and be prepared to work safely with all the equipment in the relevant workshops. The quality of your drawing skills are important in GCSE design and technology, supported by the ability to plan and explain how practical processes are used in production. This academic subject prepares students for work as a designer in the modern world through links with mathematics, science, business and art and design. In Year 11 students are required to purchase their own materials for the practical element of the course.

For more information please contact Miss Ayres

### **WHAT IS VEHICLE ENGINEERING?**

It is a Vocational Related Qualification (VRQ) designed to engage and motivate 14 - 16 year olds who are interested in learning about the automotive and engineering industries. This course is open to all students, both girls and boys, who are keen to study a practical based course.

### **WHAT DOES THE COURSE COVER?**

The course covers workshop safety, introduction to the automotive maintenance and repair industry, workshop tools and engineering processes and equipment. Further aspects cover principles of vehicle components, mechanisms and routine maintenance.

### **WHAT DOES THE COURSE INVOLVE?**

This course suits students who enjoy practical methods of learning and enjoy basic problem solving tasks. Basic safety clothing and footwear is needed. Lessons will be taught mainly in a workshop environment using the Vehicle Engineering Centre on the school site. It is envisaged that students will study this course for 3 periods a week. A relevant two week work experience placement makes up part of the course for all students studying this subject.

### **THEMES STUDIED?**

Students work through a series of tasks linked to different main concepts of vehicle mechanics and linked engineering concepts. Key areas such as engines, suspension and braking are all covered in detail. Basic engineering machining is taught and students will use a centre lathe and other machines. The facilities provided in the Vehicle Engineering Centre are similar to that in a commercial garage or engineering workshop and can be fully used by students.

### **HOW IS IT ASSESSED?**

**Course code** - 603/3089/2 (Level 2)

Assessment is aimed at learners who prefer and respond to 'hands-on' learning. There is a practical approach to most assessments and this includes many visual questioning techniques which stimulate and interest learners. Assessment is divided into key units. Some units are assessed through observations and questioning of key tasks. Others require a written response which is graded. Computer based online assessments are also used. There is a content of theory to cover to aid the understanding of the key principles.

### **EXTRA INFORMATION**

Students will need to purchase appropriate footwear, work trousers, school branded polo shirt and jumper. More information will be given about this by Mr Hollis-Brown.

Specification name and website link: IMI Award Level 2 Automotive Maintenance VRQ.

<http://awarding.theimi.org.uk>

### **WHAT NEXT?**

The course directly links to other Level 2 or 3 qualifications in most areas of the automotive and engineering industry and can create career opportunities in automotive retail, maintenance, engineering and development. It is an ideal route to progress onto employment, apprenticeships and further job related training.



# NCEF LEVEL 1/2 TECHNICAL AWARD Food and Cookery

Qualification code: 603/7014/2

## WHAT IS LEVEL 1/2 AWARD IN FOOD AND COOKERY?

The Level 1/2 Technical Award in Food and Cookery is designed for students who want an introduction to food and cookery that includes a vocational and project-based element. The qualification will appeal to students who wish to pursue a career in the food industry or progress onto further study.

## WHAT DOES THE COURSE INVOLVE?

This course provides students with the opportunity to explore and understand a wide range of themes connected with food and cookery that students can apply to a variety of scenarios. It has a strong focus on the elements of food preparation and cooking, developing a wide range of technical and practical skills, and the ability to amend recipes and respond to a brief.

## WHAT THEMES ARE STUDIED?

Students have time to develop, practise and perfect a tangible skillset and be able to apply the skills they achieve to a range of contexts. These skills will be underpinned by a thorough understanding of the importance of safe hygienic working practices, nutrition, balanced diets, individual dietary needs, and factors that affect food choice

## HOW IS IT ASSESSED?

Course Code - 601/7703/2

The course is made up of 2 units:

- **Non-exam assessment (NEA) (60%):** Externally-set, internally marked and externally moderated. This is a synoptic project
- **Examined assessment (EA) (40%):** 1 hour 30 minutes written exam which is Externally set and externally marked.

## EXTRA INFORMATION

You will do regular practical work and you must therefore be prepared to bring in ingredients. When we do experimental work, school will provide the ingredients for you to do these investigations. You will learn a lot of the theory through practical activities. The quality of your practical work and skills are important in this Technical Award, supported by the ability to plan and explain how practical processes and the nutritional value of food types impacts dishes and food choices. Also you should be aware that regular theory work is set to support your classroom experience.

## WHAT NEXT?

Students who achieve the level 2 might consider progression to level 3 qualifications post-16, such as: Level 3 Applied Certificate/Diploma in Food Science and Nutrition , Advanced Technical Diploma in Professional Cookery, T Level in Catering (this will support progression to higher education)

Students could also progress into employment or onto an apprenticeship. The understanding and skills gained through this qualification could be useful to progress onto an apprenticeship in the food industry through a variety of occupations within the sector, such as kitchen assistant, catering assistant, chef and sous chef.

For more information please contact Mrs N Thomson - Head of Food