

Options in the Technology Department

There's a lot
going on!

A LOT GOING ON HERE



Engineering
DT GCSE
Hospitality and
Catering

Engineering

WJEC

Engineering

level 1/2 award



Thirsk School
& Sixth Form College



Engineering

Why Engineering?



- **Technical knowledge**
- **Practical skills**
- **Peer feedback**
- **Problem solving**
- **Regular deadlines across the course**
- **Preparation for careers in engineering**



Engineering



The Course

Year 10

**Combination of theory and practical to support
Y11 assessment work including**

- OnShape - CAD
- Isometric, orthographic and section views using drawing boards
- Properties of materials
- Selection of tools and equipment
- Practical skills using tools and equipment
- Mock unit 1 and 2 assignments

Year 11

- **Unit 1 – make – worth 40% of qualification**
- You will make an engineering component, set by the exam board
- You will make this completely independently – no help from me!
- You will gain a mark according to the accuracy of this
- **Unit 2 – design – worth 20% of qualification**
- You will revisit the component you have just made in unit 1, and redesign it according to the exam board requirements. CAD is heavily included in this unit.
- You will redesign this completely independently – no help from me!
- You will gain a mark according to accuracy
- **Unit 3 – exam – 40% of qualification**
- You will apply our knowledge to a formal exam



Engineering



Where could it take you?

- Engineering Apprenticeships
- Product Design
- Transport Design
- Model Making
- Architecture
- Engineering
- CNC Machinist
- Manufacturing
- The Armed Forces



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If you would like any more information, please speak to Miss Hulllah or Ms Lillystone



Why choose GCSE
Design and Technology?

How is GCSE D&T different to other subjects?

Hands-on learning!

Organisation

Thinking outside the box

Problem-solving
skills

Creativity

CAM
skills

Working practically

Technical ability

Communication

Project
management

CAD
skills

Technical knowledge

Graded 1-9

AQA

GCSE (9-1)

Design and
Technology

AQA 8552

How is the course structured?



50% Exam

2-hour paper completed at the end of the course

Assesses knowledge and application of material from the entire two years

50% Non-Exam Assessment (NEA)

A portfolio of practical work completed throughout Year 11

Use exploration, design skills, creativity, and evaluation to solve a problem set by the exam board

Example exam theory: sustainability, manufacturing methods, emerging technology and materials, designing for society, production techniques and systems, composite materials, technical textiles and energy use
It includes maths and physics questions too

Where can GCSE D&T take me?

Product design

Furniture design

Engineering trades

Architecture

Promotions

Events management

CAD design

Games design

Construction apprenticeships

Graphic design

Engineering apprenticeships

Design engineer

Kitchen & bathroom design

Fashion design

Industrial design

Construction trades

Illustration

Animation

Interior design

If you would like any more information, please speak to Miss Hulllah or Miss Carr

WHAT'S THE DIFFERENCE?

WJEC ENGINEERING

- Focus on different types of engineer, why they exist and their purpose
- The process of disassembly, manufacture and improvement
- Material properties- why is this made out of this material?
- Two coursework units and one exam

GCSE DT

- 50% exam, 50% coursework
- Look at creating and developing new products
- Focus on the process of design- creative
- Covers all design and technology areas/industries



WJEC Hospitality & Catering



Is it for me?

- Do I enjoy my food technology lessons?
- Am I organised?
- Do I enjoy practical work?
- Can I cope with a mix of practical and written work?
- Can I meet regular deadlines?



Hospitality & Catering



- Unit 1 The Hospitality and Catering Industry (Written exam). 40% of the overall course

As part of Unit 1, students will study all aspects of the vocational sector, including job opportunities within the sector, laws that need to be considered and safety aspects relating to the industry.

- Unit 2 Hospitality and Catering in Action (9 hour controlled assessment). 60% of the overall course

In the second unit, students will learn how to plan, prepare, cook and present nutritional dishes. As part of this, students will need to consider and understand the nutritional needs and dietary requirements of a range of client groups and will develop skills in safe and hygienic food preparation, cooking and presenting.

To pass this course at level 1 or 2 you must complete all of the assessment criteria, as well as the written and practical exams.

Grading for the course:

- Level 2 Distinction * (equivalent to grade 8-9)
- Level 2 Distinction
- Level 2 Merit
- Level 2 Pass (equivalent to a grade 4)
- Level 1 distinction * Level 1 distinction
- Level 1 Merit
- Level 1 Pass (equivalent to a grade 1.75)

Hospitality & Catering

Unit 1

'The Hospitality and Catering Industry'

As part of Unit 1, students will study all aspects of the vocational sector, including job opportunities within the sector, laws that need to be considered and safety aspects relating to the industry.

This is a 90 minute written exam paper.

Worth 40% of final grade.

What will I learn?

Key topics include...

- Types of establishment and job roles in the industry.
- Types of service.
- How the industry runs.
- Factors of success for hospitality and catering businesses.
- Customer requirements.
- Operational activities of a kitchen and front of house.
- Health, Safety and Hygiene.
- Food poisoning.



Unit 2 ‘Hospitality and Catering in Action’

(9 hour controlled assessment).

In the second unit, students will learn how to plan, prepare, cook and present nutritional dishes. As part of this, students will need to consider and understand the nutritional needs and dietary requirements of a range of client groups and will develop skills in safe and hygienic food preparation, cooking and presenting.

60% of the overall grade.

Hospitality & Catering

What will I learn?

Key topics include...

- Nutrition
- Nutritional needs of specific groups
- Menu planning
- Production of dishes for a menu
- How to prepare different commodities
- Cooking methods
- Presentation techniques

Students are given a brief set by the exam board and have 9 hours to complete their coursework. Students have to propose 2 dishes with accompaniments that are suitable for a certain provision (establishment) and customer. The coursework includes a 3 hour practical exam where students make 2 of their proposed dishes.

Frequently asked questions:



How often are practical lessons?

To start with practical lessons take place once a week until coursework starts.

What about ingredients?

Just like key stage 3 an ingredients list is supplied a week in advance and ingredients are brought from home. All ingredients are listed on the portal.

How do you manage revision?

We start revision once coursework has finished. This is in the form of a revision booklet to support revision at home. There will also be the opportunity to purchase a revision guide through school.

If you would like any more information, please speak to Miss Hullah or Miss Prothero

- A-level Food Technology Courses.
- BTEC Catering courses.
- Unit 2 Hospitality and Catering in Action
- Level 3 NVQ Diploma in Advanced Professional Cookery
- Level 3 Advanced Diploma in Food Preparation and Cookery Supervision
- Chef
- Caterer
- Kitchen Porter
- Food technologist or nutritionist
- Locally produced and farmed food.
- Waiter / waitress
- Hotel Management
- Food and Beverage Management.
- Working in food production and flavourings.

How could I progress?



The subject is beneficial if:

- Interested in a career in the hospitality and catering industry.
- You are considering a career in health/ dietician.
- Are interested in child care.
- Interested in caring for the disabled or elderly
- Interested in sport and dance.
- Personal training



Hospitality & Catering