

GCSE ART TEXTILES and GCSE GRAPHIC COMMUNICATION

Both exams follow the same assessment pattern

Assessments

Pupils will be assessed on the following work and must complete both components.

Component 1: Portfolio

A portfolio that shows a sustained project evidencing the journey from initial ideas to the realisation of outcomes and a selection of further work. This will currently form 60% of the final GCSE grade. Non-exam assessment (NEA) is set and marked by the school/college and moderated by AQA during a visit in June.

Component 2: Externally set assignment

Students respond to a chosen starting point from an externally board set assignment paper. This accounts for the remaining 40% of the final GCSE grade. Non-exam assessment (NEA) set by AQA; marked by the school/college and moderated by AQA during a visit in June.

GCSE GRAPHIC COMMUNICATION

Areas of study

Pupils are required to work in one or more area(s) of graphic communication, such as those listed below:
communication graphics design for print advertising and branding illustration
package design interactive design (including web, app and game) typography multi-
media motion graphics exhibition graphics signage
Students may explore combinations of areas or areas may overlap.

GCSE ART TEXTILES

Areas of study

Students are required to work in one or more area(s) of textile design, such as those listed below:
printed and dyed textiles fashion design and illustration surface pattern art textiles
costume design stitched and/or embellished textiles constructed textiles
soft furnishings and/or textiles for interiors digital textiles installed textiles

Both course involves pupils analysing and responding to a variety of Artists' work with a heavy emphasis on the development of practical skills and drawing work.

GCSE FOOD PREPARATION AND NUTRITION

Content:

GCSE in Food Preparation and Nutrition equips learners with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. It encourages learners to cook, enables them to make informed decisions about food and nutrition and allows them to acquire knowledge in order to be able to feed themselves and others affordably and nutritiously, now and later in life. (This is being taught to the current Year 11 pupils but will be replaced by the Level 1/2 - Hospitality and Catering Award.)

Assessment Scheme:

Component 1: Principles of Food Preparation and Nutrition. Written examination: 1 hour 45 minutes (50% of GCSE qualification)

This component will consist of two sections and will assess the following areas of content:

1. Food Commodities
2. Principles of nutrition
3. Diet and good health
4. The science of food
5. Where food comes from
6. Cooking and food preparation

Component 2: Food Preparation and Nutrition in Action. Controlled assessment (50% of GCSE qualification). Takes the form of 2 pieces of controlled assessment work.

Assessment 1: The Food Investigation Assessment

A scientific food investigation which will assess the learner's knowledge, skills and understanding in relation to scientific principles underlying the preparation and cooking of food.

Assessment 2: The Food Preparation Assessment

Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.

Pupils are required to provide their own ingredients for the practical component of the course. The lessons will be a mixture of theory based learning and the practical application of food preparation skills.

WJEC Level 1/2 Award in Hospitality and Catering

This is a new course that replaces the old style catering course and is now being taught instead of the Food Preparation and Nutrition exam. The Level 1/2 Award is made up of two mandatory units:

Unit 1	The Hospitality and Catering Industry
Unit 2	Hospitality and Catering in Action

Learners must complete both units.

This structure has been designed to develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful.

There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression.

The WJEC Level 1/2 Award in Hospitality and Catering is assessed using a combination of internal and external assessment.

External assessment

Unit 1: The Hospitality and Catering Industry will be externally assessed. The on-line external assessment (exam) will be take place in June of Year 11. It will last 90 minutes and is worth 90 marks. It will be a mixture

of short and extended answer questions based around applied situations. Learners will be required to use different formats to respond to questions.

It will be graded as Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction

Learners will have knowledge of all aspects of the vocational sector industry and be able to propose new hospitality and catering provision for specific locations. They will learn about different types of establishment and job roles. They will then apply their learning in relation to front of house and kitchen operations and explain how this suits the chosen hospitality and catering provision. They will need to think about the legal and financial side to the company whilst meeting the needs of their potential market. This unit provides a broad introduction to the vocational aspect of Catering and Hospitality but also develops a whole range of transferable skills.

Internal assessment

Unit 2: Hospitality and Catering in Action is internally assessed through one assignment

Learners apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in their preparations.

This equips the student not only to be employees within food production, but also those with a responsibility for food safety in the industry, nutritionists and managers and owners. This extends the learners appreciation of the whole vocational area beyond the kitchen environment.

The learning will take be a mixture of practical tasks that support the theory and maybe in the form of team work, individual tasks or whole class activity. They will also take part in planning, preparing and catering for some whole school events to model good practise. We are hoping to set up links with local colleges so students can see the career and further studies opportunities linked to this subject.

GCSE DESIGN AND TECHNOLOGY

This is the only Design and Technology GCSE available now it replaces and combines the individual subject areas of Textiles, Resistant Materials and Systems and Control into a whole new single subject. Students should have an experience of working in more than one area of study but may have the opportunity to explore a particular material area in greater depth. Students are encouraged take more of a product design type approach to projects and use multiple materials. It is an ideal course for students who like working in several material areas as there is no restrictions on materials used when designing for their final piece of controlled assessment.

It allows students to explore, design, create and evaluate prototypes to solve real world problems but keeps imaginative practical work is at its heart. They will gain a broad understanding of technical, designing and making principles. The new subject allows to them to integrate relevant maths and science skills in everyday practical applications.

How the new assessment will work

- 50% exam (maths and science knowledge contributes 15%).
- 50% non-exam assessment (NEA), one practical activity (students develop a brief in response to a contextual challenge set by AQA, released on 1 June in the year before the students are in Year 11.)

NON-exam assessment
What's assessed? Practical application of:
• Core technical principles

- Specialist technical principles
- Designing and making principles

This forms 50% of the final GCSE . Work will be marked by teachers and moderated by AQA.

What does this cover?

- Substantial design and make task.
- investigating
- designing
- making
- analysing and evaluating.
- Students will produce a working prototype and a portfolio of evidence (maximum 20 pages) to demonstrate the areas above.

Paper 1 - Written exam

What's assessed

- Core technical principles
- Specialist technical principles
- Designing and making principles

This forms 50% of the final GCSE. Work will be externally assessed.

Section A: Core technical principles (20 marks)

Multiple choice and short answer questions assess broad technical knowledge and understanding.

Section B: Specialist technical principles (30 marks) Several short answer questions (2–5 marks) and one extended response to assess a more in depth knowledge of technical principles.

Section C: Designing and making principles (50 marks)

Short and extended response questions, includes a 12 mark design question.