

FOOD TECHNOLOGY

is about us, the world
around us and the food we
produce and eat.



Students develop a wide range of new skills, engage in critical thinking and research while also demonstrating their individuality and creativity

A variety of practical experiences



PRACTICAL EXPERIENCES

Design

Produce

Evaluate

Development of food
preparation skills

Experimental work

50% of course work





Students are encouraged to communicate in a variety of ways, develop confidence with learning new skills, undertake quality research. We aim for them to develop a sense of satisfaction from personal achievement.



Four assessments each year – one for each topic area.

- Our assessments have both a written and practical component

