Could you:

- Be the next Jamie Oliver or Master Chef Winner?
- Be part of Match Day Hospitality and Catering?
- Create diets for the next Olympic Athletes?
- Design the latest Pizza to hit the supermarkets?
- Oversee the production of 5000 apple pies a day?
- Research why lettuce goes limp?

Study A Level Home Economics: Food, Nutrition and Health to find out how.

A Level Home Economics: Food, Nutrition and Health

A Level Home Economics: Food, Nutrition and Health will enable you to develop your knowledge and skills in a creative and innovative way. It's not just a theoretically-based subject – it puts theory into practice in an engaging manner.

You can take control of the specialisms within the subject that you want to focus upon. The combination of academic challenge and practical application makes the prospect of studying A Level Home Economics: Food, Nutrition and Health highly attractive. The learning aspects of the course will enable you to develop an understanding of issues relating to society and health, resource management, nutrition and food production.

Key features

- Simple, straightforward assessment
- Emphasis on the practical aspects of Home Economics: Food, Nutrition and Health
- Coursework study based on candidates selecting their own content and developing their own task.

A FUTURE

The food sector has survived the recent economic problems better than any other sectors in the UK

A Level Home Economics: Food, Nutrition and Health

OCR
Oxford Cambridge and RSA

What's included

You will study a wide variety of topics:

Society and Health: family and society; environmental factors; social issues.

Resource Management: food provision; selection and purchase of food and household goods; food preparation; cooking equipment; food safety and hygiene.

Nutrition and Food Production: nutrients and energy; nutritional and dietary needs of different people; properties of food; design, development and production of food; advances in the food industry; financial awareness and retailing.

"It's an ever-changing industry with lots of opportunity to develop."
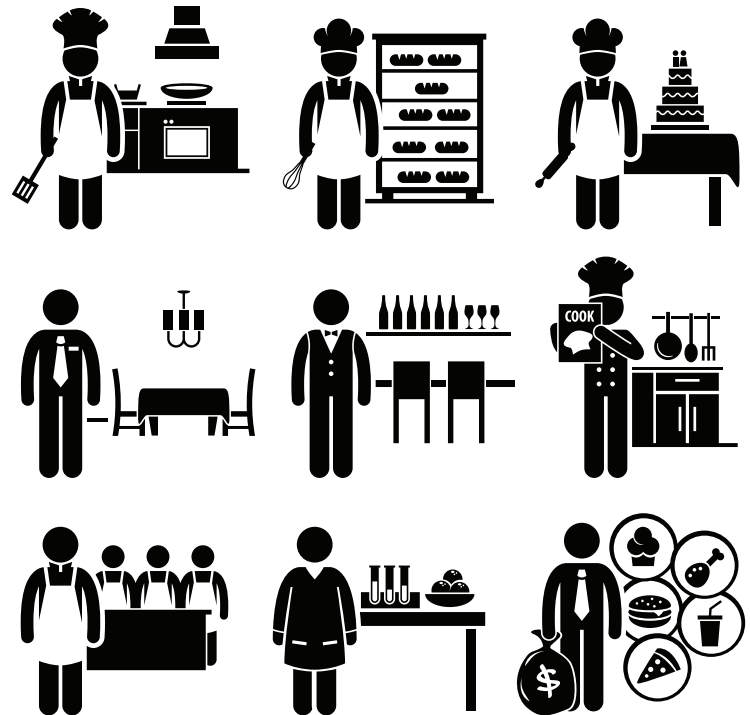
What are the benefits?

- *Varied, interesting and challenging learning experiences*, which include: theoretical and practical applications, industrial visits, guest speakers, the use of the internet.

- The opportunity to put your *ideas, imagination and flair* into a *practical* application.

- The development of *transferable skills* which are relevant to the world we live in – creative thinking, research, decision making, evaluation, environmental vision, and resourcefulness.

- Opens up a *range of possibilities* in the world of work both in the UK and worldwide. Opportunities for further and higher education.

Simple straightforward assessment - Four Units

- **AS – 2 units both externally assessed.** Two x 75 minute exam papers based on Society and Health and Resource Management. Each paper is awarded 75 marks and divided into two sections containing structured questions linked to a common theme and stimulus. This is followed by essay questions requiring continuous prose where candidates have the choice to answer two out of three questions.

- **A2 – 2 units one external assessment.** One x 75 minute exam paper awarded 75 marks and one piece of coursework which is a 3,000 word assignment awarded 100 marks. The written paper is divided into two sections linked by a common theme. Questions consist of very short responses and others requiring a longer continuous prose. In the coursework units candidates can select their own content and developing their own task.

''You need to love food, enjoy what you're doing and have fun doing it."

A Level Home Economics: Food, Nutrition and Health can take you places!

- An excellent basis for a university degree, graduate schemes from the Food industry.

- A range of possibilities include, Hotel and hospitality management, Environmental Health Officer, Food Technologists, Catering and Professional Chefs, Food buyers, Researcher, and Scientists.

- Apprenticeships are also available in the food manufacturing and retail industry.

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