

Food Technology (2540)

Entry into the Food Industry?

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Typical degree programmes

Food Science

Food Technology with Bioprocessing

Food Science with Business

Nutrition and Food Science

Nutrition with Food Consumer Sciences

Currently offered 2014-15 Food and Nutritional Sciences, Reading University

Current Entry Levels

Leeds: "For applicants taking A Levels, our typical offer is ABB including **two science subjects**. Our preferred science subjects are **Biology, Chemistry, Physics or Maths**. Other A-level subjects such as Food Technology, Home Economics (with an emphasis on Food and Nutrition) and Sports Science will also be considered as science subjects, **preferably in combination** with another science subject."

Current Entry Levels

Nottingham: "A levels: ABB-BBB, including at least two science subjects at A level (chemistry preferred), and additional A level or equivalent".

They may be flexible about allowing Food Technology as an A Level as a science.

Current Entry Levels

- Surrey: "A-level ABB. We do not include General Studies or Critical Thinking in our offers. Required subjects: GCSE English Language and Mathematics at grade C or above.
- Two science A-levels, one of which should be Biology or Chemistry." **May** consider FT could be the other science.

Typical degree programmes

Food Science* (1 core science plus 2 others)

Food Technology with Bioprocessing*

Food Science with Business*

Nutrition and Food Science (2 core science plus 1)

Nutrition with Food Consumer Sciences*

All currently ABB

Biology, Chemistry, Physics or Maths, Core, Prefer one to be Chemistry

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Problem

If A level Food Technology has been taken in isolation as a “science” it will not gain entry to most “food degrees”

A student who has shown interest in the areas of food production and manufacturing and who was considering a career in the food industry is thwarted.

2540

“A-level Design and Technology: Food Technology (2540) has been designed to encourage candidates to take a **broad view** of design and technology, and food science and nutrition”

“The exam regulator, Ofqual, is to announce on Wednesday (4/6/14) that home economics will be discontinued as a GCSE subject because of the overlap with the new design and technology: food technology course.” Guardian

A level

- Unit 1 FOOD1 Materials, Components and Application AS
- Unit 2 FOOD2 Learning Through Designing and Making AS
- Unit 3 FOOD3 Design and Manufacture A2
- Unit 4 FOOD4 Design and Making Practice A2

Food 1(Materials)

- **Nutrients Macro** Protein/Carbs/Fats
- **Nutrients Micro** Sources, functions, effects of deficiency, effects of excess
- **Water** Functions in the body and daily requirements
- **Relationship between diet and health**
- **Energy** Units, BMR,BMI etc.
- **Food Additives** colours, preservatives etc.

Food 3 (FT/FS)

Application of Food Science and Nutritional Principles to include:

- **Physical and chemical structures** of the macro nutrients
- Working characteristics in relation to the **physical and sensory attributes** of the food
- **Nutritional composition**
- Micro/Food processing/physical props

Solutions?

- Make it into

Expansion/addition to 1&3 to give a more detailed/actual FT/FS A level. Transfer of teaching to more science based route (away from “design technology”)

- Get Universities to accept.....

“Core” science A level (default to GCSE grade?)

- Warn students earlier.....How?