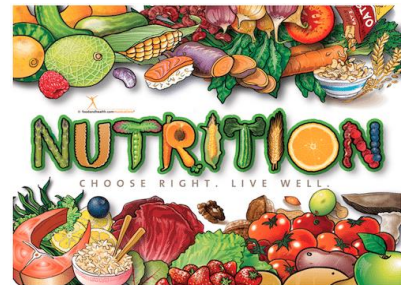




GCSE Design and Technology Exam Preparation

(Design and Technology, Engineering, Food Preparation and Nutrition)



D&T and Engineering

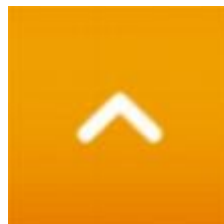
The 2 best websites to use are:

www.technologystudent.com – there are sections for each of the different focus areas of the D&T examination. There is also a wealth of information on this site that can be useful when students are preparing for their coursework.



BBC Bitesize <http://www.bbc.co.uk/schools/gcsebitesize/design/> - use the resources for your D&T course.

There is a brilliant App called 'Gojimo' available on iOS and Android – choose D&T AQA (suitable for DT and Engineering students), it may also be useful for your other subjects. There are over 250 DT related questions that appear in multiple choice quiz style. They give you the right answer if you get it wrong along with an explanation of the answer.



All students undertaking D&T GCSE have access to a CGP revision guide and a question book, these will be used in class and at home. They also all have access to the e-textbook via the email link that was sent to their school email account, this is accessible on any PC or device.



The AQA website has the specification and sample assessment materials available to download for both of these courses.

Students all have an NEA guide that is designed to help them through the process of their NEA (coursework), this can be emailed home if required.

Food Preparation and Nutrition

The course is run by EDUQAS, on their website there is a wealth of information and resources. There are a large number of digital resources that support the key areas of the course.



All students have access to the digital textbook (illuminate publishing), this is via the illuminate publishing website, all students have a log in for this.



CGP revision guides have a comprehensive revision guide and sample question booklet for the WJEC/Eduqas qualification.

50% of the course is assessed through coursework, this involves the preparation of numerous cooked dishes. For the best chance of success, the students need to plan ahead and make sure that they have their ingredients for the lesson that they are supposed to be cooking, this is particularly important when they are having their examined sessions.