

# Food Technology: Year 11 Mock 1 November 2024

## Being Organised

Please give a brief description of the following:

- All students have received a hard copy of a focussed revision checklist that is to be thought of as a working document to help organise revision.
- Pupils have been given a Collins AQA GCSE 9-1 Food Preparation and Revision guide, this should be brought along to every lesson.
- Students have access to all revision power points via TEAMS.
- All students have been given a number of past papers and mark schemes which they have completed for homework.
- All students have a work file with a number of information and work booklets in.

## Independent Revision

Please give a brief description of independent revision tasks pupils could complete in addition to their homework. This should be different tasks from any homework or classwork which has been set throughout the 6 week plan. Please include what revision materials pupils should use to complete these tasks.

Students should be cooking at home on a regular basis. They can use the white work booklet to answer questions on functions of ingredients, food safety etc.

## Exam Board Guidance

[AQA | GCSE | Food Preparation and Nutrition | Specification at a glance](#), pupils also have a copy of this in their working file

### Other Online Material

[Login Screen \(illuminate.digital\)](#)

Pupils have been given login access to AQA Food Preparation and Nutrition textbook on Illuminate Publishing website - Student login – **SSTLEO3** – this is a capital letter 'O' not a zero  
Password – **STUDENT3**

Use below links for Food Prep and Nutrition revision videos

[Fun Kitchen investigates how raising agents work for AQA \(youtube.com\)](#)

[Fun Kitchen investigates different flours for bread making for AQA \(youtube.com\)](#)

[Fun Kitchen investigates heat transfer and sauce making for AQA \(youtube.com\)](#)

[Eight guidelines for healthy eating | Design Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Hydration | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Healthier cooking | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Food Safety | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Food Safety | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Food labelling | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[Sensory perception | Design and Technology - Food Preparation and Nutrition \(youtube.com\)](#)

[What is The Eatwell Guide \(youtube.com\)](#)

[Hydration The Eatwell Guide \(youtube.com\)](#)

[Foods high in fat salt and sugars The Eatwell Guide - YouTube](#)

[Fruit and vegetables The Eatwell Guide \(youtube.com\)](#)

[Potatoes bread rice pasta - The Eatwell Guide \(youtube.com\)](#)

[Oils and spreads The Eatwell Guide \(youtube.com\)](#)

[Dairy and alternatives The Eatwell Guide \(youtube.com\)](#)

[Beans pulses fish eggs meat The Eatwell Guide \(youtube.com\)](#)

[Front of pack label The Eatwell Guide \(youtube.com\)](#)

Past papers for this course can be found [AQA | GCSE | Food Preparation and Nutrition | Assessment resources](#)

Use the below links to help you to answer the short and long exam questions

[Knife Skills - AQA GCSE Food Preparation - YouTube](#)

[Fish - AQA GCSE Food Preparation \(youtube.com\)](#)

[Meat - AQA GCSE Food Preparation \(youtube.com\)](#)

[Prepare, Combine and Shape - AQA GCSE Food Preparation \(youtube.com\)](#)

[Dough - AQA GCSE Food Preparation \(youtube.com\)](#)

[Protein and Fat - AQA GCSE Food Preparation \(youtube.com\)](#)

[Carbohydrates - AQA GCSE Food Preparation \(youtube.com\)](#)

[Vitamins - AQA GCSE Food Preparation \(youtube.com\)](#)

[Carbohydrate - AQA GCSE Food Preparation \(youtube.com\)](#)

[Minerals and Water - AQA GCSE Food Preparation \(youtube.com\)](#)

[Making Informed Choices - AQA GCSE Food Preparation \(youtube.com\)](#)

[Diet, Nutrition and Health - AQA GCSE Food Technology \(youtube.com\)](#)

[Cooking of Food, Heat Transfer and Selecting Appropriate Cooking Methods - AQA GCSE Food Preparation \(youtube.com\)](#)

[Proteins and Enzymic Browning - AQA GCSE Food Preparation \(youtube.com\)](#)

[Fats and Oils - AQA GCSE Food Preparation \(youtube.com\)](#)

[Raising Agents - AQA GCSE Food Preparation \(youtube.com\)](#)

[Microorganisms, Enzymes and Food Spoilage - AQA GCSE Food Preparation \(youtube.com\)](#)

[Microorganisms in Food Production - AQA GCSE Food Preparation \(youtube.com\)](#)

[Bacterial Contamination - AQA GCSE Food Preparation \(youtube.com\)](#)

[Buying and Storing Food - AQA GCSE Food Preparation \(youtube.com\)](#)

[Preparing and Cooking Food - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food Choices - AQA GCSE Food Preparation \(youtube.com\)](#)

[British and International Cuisines - AQA GCSE Food Preparation \(youtube.com\)](#)

[Sensory Evaluation - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food Labelling - AQA GCSE Food Preparation \(youtube.com\)](#)

[Factors Affecting Food Choice - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food and the Environment - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food Production - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food Processing - AQA GCSE Food Preparation \(youtube.com\)](#)

[Sustainability of Food - AQA GCSE Food Preparation \(youtube.com\)](#)

[Food Provenance and Production Methods - AQA GCSE Food Preparation \(youtube.com\)](#)