

GCSE Food Preparation and Nutrition

Week beg	NEA 2 - European Cuisine In class	Revise at home BEFORE the lesson, review in class this week	Practice questions (at home)
29th Jan	Choose dishes for your final exam	-Cooking Food and Heat Transfer CGP pg 32-33	CGP pg 38 Q 1-5 Pg 48 Q1-5
5th Feb	Reasons for Choice Sensory Testing methods	-Cooking Methods CGP pg 34-37	CGP pg 48 Q 6-12
12 th Feb Half Term	<u>AT HOME</u> – practice the dishes for your final exam and if possible, run through the entire 3 hour exam.	-Properties of proteins CGP pg 40	CGP pg 45 Q 1-2, 5 CGP pg 48 Q 13-16
20 th Feb	<u>PRACTICAL EXAMS</u> lessons 1-4 Tues-Fri	<i>Please catch up on work from lessons you missed for your exam</i>	
26 th Feb	Nutritional information tables	-Properties of carbohydrates and fats CGP pg 41-43	CGP pg 45 Q 3-4 CGP pg 33 Q 17-23
5 th March	Written Evaluation	-Raising Agents -Food Spoilage -Storing Food CGP pg 44, 49-52	CGP Pg 45 Q 6 Pg 48 Q 24-27 Pg 56 Q 1-3 Pg 59 Q 1-15
12 th March	Written Evaluation	-Food Poisoning / Microorganisms CGP pg 53-55	CGP Pg 56 Q 5-7 Pg 57 Q1, 3, 4 Pg 59 Q 17-23
19 th March	<u>DEADLINE NEA 2</u> All NEA 2 work MUST be handed in on Wednesday 21st March	-Influences on Food Choice -Cultures, religions, morals. -Labelling CGP pg 69-70, 62-63	CGP pg 74 Q 1-2 Pg 75 Q 1 Pg 76 Q1-5, 6, 7-9
26 th March	Complete any missing work (there is only 1 hour of class time for this)	-Marketing -British and International Cuisines Sensory Testing CGP pg 71, 64-66, 72-73	CGP pg 74 Q 3-5 Pg 76 Q 10-20 Pg 67 Q 4-6 Pg 76 Q 6
Easter Holidays	-Macronutrients: Protein / Carbohydrates / Fats -Micronutrients: Vitamins and Minerals CGP pg 1-6, 10-13. CGP pg 31 Q 1-14 Practice exam paper – open text (use notes)		
	Revise at home BEFORE the lesson, review in class this week		Practice questions (at home)
16 th April	-Grown Food CGP pg 77-80 Additional class activities = long questions, diet through life	-Reared Food -Caught Food	CGP pg 82 Q 1-5 Pg 100 Q 1-11
23 rd April	-Waste Food -Packaging -Food Miles, Carbon Footprint -Basic nutrition + healthy eating re-cap -Review answers from last week CGP pg 84-88 and 1-20		CGP pg 89 Q1-8 Pg 100 Q 12-23 CGP pg 30 Q 1

	Revise at home BEFORE the lesson, review in class this week	Practice questions (at home)
30th April	-Primary and secondary processing -Fortifying and modifying Foods -Nutritional analysis -Adapting recipes and menus = exam questions CGP pg 92-96 and 24-26	CGP pg 97 Q 1-4 CGP pg 100 Q 24-29 Pg 30 Q 2
7th May	Food Science, going over work from February. Plus exam questions. Book references include all those listed for February.	CGP pg 46-47 Q 1- 7
14th May	Command words Example essay questions	CGP pg 112-113
21st May	Practical Skills CGP pg 101-107	Multiple choice revision questions
28th May Half Term	Practice exam paper – open text (use notes)	
4th June	Review answers from practice paper	Multiple choice revision questions
11th June	One lesson: Key words	
14th June	Exam – 13:00	

Examination date:

14th June 2018 - afternoon

Book reference in the table: (CGP)

- GCSE Food Preparation and Nutrition (For the New Grade 9-1 Exams) Complete Revision and Practice (Everything you need to pass the exams!) CGP
Includes code for online resource. ISBN 978 1 78294 655 7
The revision guide listed about is available at about half RRP through school.

Revision Resources:

- GCSE Pod – Find Food Preparation and Nutrition by clicking on Pods - D&T – Food Preparation and Nutrition – Supplementary Resources. **Only** watch clips under **Properties of Foods** and **Food Processes**.



- GCSE Food Preparation and Nutrition for AQA (9-1), The Revision Guide, CGP ISBN 978 1 78294 649 6
- GCSE Food Preparation and Nutrition for AQA (Grade 9-1), Exam Practice Workbook ISBN 978 1 78294 650 2
- <http://www.foodafactoflife.org.uk/> Choose 11-16. Powerpoints, worksheets, some films.
- <https://www.nhs.uk/livewell/Pages/Livewellhub.aspx> LiveWell NHS Choices – for concise information about basic nutrition and health.