

Yr9 & 10 GCSE Food Preparation & Nutrition Assessment Schedule
Summer Term 2018

W/C	Subject	Homework
23/4/18	Macronutrients <ul style="list-style-type: none"> • Protein • Fat • Carbohydrates 	Pages 1-6
30/4/18	Micronutrients <ul style="list-style-type: none"> • Vitamins – Fat Soluble • Vitamins – Water Soluble 	Pages 7-8
7/5/18	Minerals <ul style="list-style-type: none"> • Minerals & Trace Elements • Fibre & Water 	Pages 9-10
14/5/18	Food Safety <ul style="list-style-type: none"> • Food Spoilage • Food Storage • Safe Preparation 	Pages 34-40
21/5/18	Food Science <ul style="list-style-type: none"> • Cooking Methods • Changing Properties • Raising Agents 	Pages 22-32
4/6/18	Food Provenance <ul style="list-style-type: none"> • Grown Food • GM Crops • Reared Food • Waste & Packaging • Global Production 	Pages 55-63
11/6/18	Food Choices <ul style="list-style-type: none"> • Influences • Cultural, Religious & Moral Choices 	Pages 42-45
18/6/18	Nutrition and Health <ul style="list-style-type: none"> • Healthy Eating • Nutrition for Different Groups • Diet & Health Problems • Planning for Different Groups 	Pages 11-20

PDFs of homework to be loaded to ClassCharts

Extended questions to be provided for stretch and challenge as appropriate

Yr9 grade boundaries will be slightly lower than yr10 to allow for depth and breadth of knowledge

Books:

CGP GCSE Food Preparation & Nutrition - The Revision Guide ISBN 9781782946946

CGP GCSE Food Preparation & Nutrition - Exam Practice Workbook ISBN 9781782946502

Exam Paper:

AQA GCSE Food Preparation & Nutrition Specimen Paper 2015

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