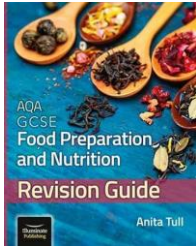
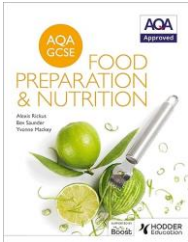
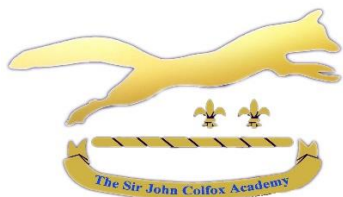


Exam Board	Recommended revision guide	Support available in school
AQA	 	<p>Revision support available on a Tuesday lunchtime in C101.</p> <p>After school revision sessions in C101 by prior arrangement with the teacher.</p>



DT Food

Revision Schedule 2024



Useful online resources	Exam date(s)
<p>BBC Bitesize: https://www.bbc.co.uk/bitesize/guides/z3fpv4j/revision/2</p> <p>Seneca Learning: https://app.senecalearning.com/classroom/course/d59d0e60-4fa8-11e8-bbba-738ab127bed6</p> <p>Past paper questions: https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources?f.Resource+type%7C6=Question+papers&f.Resource+type%7C</p>	<p>Wednesday 19th June 2024, a.m.</p>

January				
Week beginning...	Content to revise	Complete (tick)	Knowledge test score	Weeks left
Monday 8 th	Primary and secondary processing, https://senecalearning.com/en-GB/			18
Monday 15 th	Primary and secondary processing Wheat into flour, Heat processing of milk, Milk into cheese. From knowledge organiser - Mind map			17
Monday 22 nd	Cheese making https://www.youtube.com/watch?v=wxm8jTzU_8o			16
Monday 29 th	Proteins Function in body, excess, deficiency & sources Knowledge organiser – school website https://senecalearning.com/en-GB/			15
February				
Monday 5 th	Proteins Chemical makeup, amino acids, High biological, Low biological, Protein alternatives Knowledge organiser – school website https://senecalearning.com/en-GB/			14
Monday 12 th	Functions of proteins Denaturation, coagulation, Aeration Knowledge organiser – school website https://senecalearning.com/en-GB/			13
Monday 19 th	Enzyme browning and oxidation. https://www.youtube.com/watch?v=36K4iEuqQzo			12

Monday 20th	<p>Fat.</p> <p>Function in the body, deficiency, excess and sources.</p> <p>Knowledge organiser – school website</p> <p>https://senecalearning.com/en-GB/</p>			11
March				
Monday 4th	<p>Fat</p> <p>Saturated and unsaturated</p> <p>Chemical make up</p> <p>Solid or liquid at room temperature</p> <p>Single or double bonds</p> <p>Plant or animal source</p> <p>Knowledge organiser – school website</p> <p>https://senecalearning.com/en-GB/</p>			10
Monday 11th	<p>Chemical Functions of Fat (food science)</p> <p>Shortening</p> <p>Placidity</p> <p>Aeration</p> <p>Emulsification</p> <p>Knowledge organiser – school website</p> <p>https://senecalearning.com/en-GB/</p>			9
Monday 18th	<p>Environmental factors affecting food.</p> <p>Organic, Local, Seasonal, food miles, waste</p> <p>Knowledge organiser – school website</p> <p>https://senecalearning.com/en-GB/</p>			8
Monday 25th	<p>Moral and environmental issues affecting food.</p> <p>Free range & Fair trade</p> <p>Knowledge organiser – school website</p> <p>https://senecalearning.com/en-GB/</p>			7
April				

Monday 1st	Carbohydrates. Sources, function, excess and deficiency Knowledge organiser – school website https://senecalearning.com/en-GB/			6
Monday 8th	Carbohydrates Polysaccharides, disaccharides, monosaccharide and Non starch polysaccharides (fibre) Knowledge organiser – school website https://senecalearning.com/en-GB/			5
Monday 15th	Chemical functions of carbohydrates Gelatinisation - key temperatures of the process Dextrinization – dry heat on starch Caramel – heat with sugar Knowledge organiser – school website https://senecalearning.com/en-GB/			4
Monday 22nd	Fat soluble vitamins Vitamin A Vitamin D Vitamin E Vitamin K Sources, functions, excess and deficiency Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			3
Monday 29th	Water soluble vitamins Vitamin C All B vitamins Sources, functions, excess and deficiency How to reduce the loss of water soluble vitamins Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			2
May				
Monday 6th	Minerals Calcium, iron, iodine, phosphorus Sources, functions, excess and deficiency Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			1

Monday 13th	Diet related disorders Anaemia Diabetes Obesity CHD & Strokes Osteoporosis Constipation, Diverticular disease Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			0
Monday 20th	Life stages Preschool School children Teenagers Adults The elderly Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			0
Monday 27th	Food safety and food hygiene Food hygiene temperatures – Danger zone, Heating temp of chicken, fridge, freezer, hot holding. Personal Hygiene Chopping board colours Where to put items in fridge – fridge safety What bacteria need to multiply Types of food poisoning Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			0
June				
Monday 3rd	Food safety and food hygiene How to reduce the risk of food poisoning when: Storing Preparing Cooking Serving Knowledge organiser – school website, pp on teams https://senecalearning.com/en-GB/			0

Monday 10th	Written Paper – Wednesday 19th June a.m.			0
Monday 17th	Congratulations on finishing GCSE Food 😊			0