

Food Revision Timetable February – May 2017

The GCSE food exam is on **the 5th June 2017**
The exam is worth 40% of your grade
 The exam lasts for 2 hours and has 120 marks available

You will receive **PRELIMINARY MATERIAL** on the 1st of March, you need to research the preliminary context and produce a mood board and notes. You cannot take the notes into the exam, it is to help you think of ideas quickly and saves time in the exam


Resources available to aid your revision;

- ✓ Revision guide and workbook that you have at home
- ✓ Past papers and mark schemes
- ✓ Exampro
- ✓ Podcasts

Useful websites to aid your revision:

<http://www.technologystudent.com>
<http://www.bbc.co.uk/schools/gcsebitesize>

Revision Techniques



Visual Learners

Description:

- Preference for seen/observed things such as pictures, diagrams, demonstrations, displays, hand-outs, films.
- People who work from lists and written directions and instructions.

Revision Ideas:

- ❖ Recopy notes in colours
- ❖ Visually organise or reorganise notes using columns, categories, outline forms, etc.
- ❖ Remember where information was located in visual field
- ❖ Create timelines, models, charts, grids, etc.
- ❖ Write/rewrite facts, formulas, notes on wall-hanging, bedsheet, poster for visual review at any time
- ❖ Facts, formulas, notes on index cards arranged/rearranged on wall, pin-board, floor, bed
- ❖ Use of colour-coded markers or cards for previous two above
- ❖ Use of visual mnemonics
- ❖ TV/video supplements important for understanding or remembering
- ❖ Use of "background" visual activity helps you to concentrate
- ❖ Use of highlighters
- ❖ Near memorisation of chapter/notes

Revision Ideas:

- ❖ Need to discuss concepts/facts/aspects with friend immediately after new learning
- ❖ Frequently does revision with friend(s) via telephone
- ❖ Tape records lesson or notes for re-listening later
- ❖ Must say facts/formulas/information over and over to retain
- ❖ Simultaneous talking-walking studying
- ❖ Set information to rhyme, rhythm, or music to aid retention
- ❖ Aural Mnemonics
- ❖ Use of different voices to study (like creating a script, or acting out a play)
- ❖ TV/video/radio supplements useful for obtaining information
- ❖ Prefer group discussion and/or study groups
- ❖ Use of background music helps you to concentrate
- ❖ Prefer quiet study environment

Description:

- Likes to listen to the spoken word, of self or others.
- People who are happy to have spoken instructions and can remember all the words to songs that they hear.



Auditory Learners



Description:

- Preference for physical experiences such as touching, feeling, holding, doing, practical hands-on experiences.
- These people learn as they go and don't always read instructions first.

Revision Ideas

- ❖ Copy notes over and over, apparently to make them neat or organised
- ❖ Prefers to take notes during lesson as an aid to concentration
- ❖ Allow doodling when revising
- ❖ Allow movement when studying
- ❖ Alternates sitting still and moving during homework/studying
- ❖ Simultaneous talking-walking, talking-exercising study, or walking-reading study
- ❖ Sometimes does all of previous two in one study session
- ❖ Move hands or feet for rhythm emphasis while studying
- ❖ Make charts, grids, timelines, diagrams (usually several times)
- ❖ Trace key words with finger, marker, hand
- ❖ Re-enact situations while studying
- ❖ Constructs things while studying (house of cards, blocks, etc.)
- ❖ Prefers learning by doing
- ❖ Frequently takes things apart, or "tinkers with things" for understanding
- ❖ Prefers on-site visits for understanding

Kinesthetic Learners



Date	Session 1	Session 2	Session 3
13/02/17	Investigate the functional properties of starch, sugar, protein and fat	<ul style="list-style-type: none"> Examine the use of starch to thicken Examine the use of sugar to sweeten Examine the use of protein to aerate and coagulate Examine the use of fats to shorten and emulsify 	Environmental considerations
20/02/17 Half Term	Processes and techniques Enrobing Shaping and forming Finishing techniques	Processes and techniques Tenderising	Genetically modified foods Nano foods Organic foods Fairtrade foods Farm assured foods/food miles
27/02/17	Diet and health The eatwell plate Guidelines for a healthy diet 5 a day	Nutritional knowledge What are nutrients? Diabetes/coeliac disease/calorie controlled/nut allergies Lactose intolerant/vegetarians/vegans	
06/03/17	Nutritional labelling Traffic light labelling Nutrition panel	Combining ingredients Raising agents and how they work Air/steam/carbon dioxide	
13/03/17	Food structures Colloidal structures Suspensions/foams/emulsions	Cake making methods Functions of ingredients	
20/03/17	Large scale cake production	Pastry making methods Short crust/rough puff/choux/flaky/sweet short crust/filo/hot water crust	
27/03/17	Functions of ingredients in pastry	Faults in pastry making	

Date	Session 1	Session 2	Parents signature
03/04/17	Modifying a recipe	Sauce making methods Types of sauces Functions of ingredients	
10/04/17 Easter Holiday	Commercial sauce making	Bread making Functions of ingredients	
17/04/17 Easter Holiday	Commercial bread making	Uses of acids and alkalis	
24/04/17	Standard components in food processing What are standard components? Why do manufacturers use standard components?	Types of equipment Weighing/mixing/chopping/slicing/kneading/whisking/l iquidising/shredding/beating/freezing	
01/05/17	Large scale equipment in food manufacture	Equipment and nutrition	
08/05/17	Food spoilage What conditions do bacteria need to grow? How does food poisoning happen? How do we stop bacteria growing in food? How does preservation help ensure a longer shelf life?	Food storage How does freezing and chilling affect food products? Essential rules for reheating food	
15/05/17	Food handling Kitchen and personal hygiene	Additives What are the main roles of additives in food? Are food additives safe too eat? Use and effect of additives	
22/05/17	Food production Scales of production – one off/batch/mass/continuous flow	CAD/CAM	
29/05/17	Quality control	Packaging information Labelling and the law Packaging materials Which packaging is best for which products?	