

# Subject Revision Sheet

## Food Preparation and Nutrition

Exam board information	
AQA GCSE Food Preparation and Nutrition 8585	
Structure of exam	
<p>Theoretical knowledge of food preparation and nutrition from Sections 1 to 5</p> <p>Written exam: 1 hour 45 minutes: 100 marks, 50% of GCSE</p> <ul style="list-style-type: none"> <li>Multiple choice questions (20 marks)</li> <li>Five questions each with a number of sub questions (80 marks)</li> </ul>	
Exam paper links	Useful website/books/apps
<p>A range of past papers can be accessed</p> <p><a href="https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources">https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources</a></p>	<p><a href="#">Free education resources for teaching young people aged 3-16 years about where food comes from, cooking and healthy eating, and teacher training. - Food A Fact Of Life</a></p> <p><a href="#">Nutrition Program : Home : by Jenny Ridgwell</a></p> <p><a href="#">The food groups - BBC Bitesize</a></p>
How to revise	Tips to answer common/extended questions
<p>Use your knowledge from the Food investigation (NEA) to help recap the understanding of the working characteristics, functional and chemical properties of ingredients.</p> <p>Use the knowledge organisers prepared for you – paper copies given out in class along with your own notes to enhance the key topics.</p> <p>Use revision guides to watch videos and complete tests within the specific topics</p> <p><a href="#">Protein - Macronutrients – CCEA - GCSE Home Economics: Food and Nutrition (CCEA) Revision - BBC Bitesize</a></p> <p>Continue to practice your practical skills in the everyday setting. As you are preparing ingredients recite the process eg whisking for aeration.</p> <p>Practice exam style questions and check against the mark scheme.</p> <p>Check you have your vocabulary and terminology secure</p> <p><a href="https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/teach/subject-specific-vocabulary">https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/teach/subject-specific-vocabulary</a></p>	<p>Ensure you can explain, describe and give examples of dishes or techniques asked for in the question. It is important to understand what depth is required for each question, so look at the number of marks on offer to see how many examples you may need to include.</p> <p>Consider the food science background to the question. Work through the topics in 3.3</p> <p><a href="https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/subject-content/food-science">https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/subject-content/food-science</a></p> <p>Use your knowledge from all the practical's you have covered at King's. Be prepared to discuss the skill level of the dishes and the complexity</p> <p><a href="https://filestore.aqa.org.uk/resources/food/AQA-8585-NG-SL.PDF">https://filestore.aqa.org.uk/resources/food/AQA-8585-NG-SL.PDF</a></p> <p>Use the AQA skills checklist and make sure that you can comfortably use the command words</p> <p><a href="https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/teach/command-words">https://www.aqa.org.uk/resources/food/gcse/food-preparation-and-nutrition/teach/command-words</a></p> <p>To check knowledge, use the SENECA website for practice questions and quizzes.</p>