

Subject: GCSE Food Preparation and Nutrition

Year group:10

Exam board: AQA

Summer Term:

| Topics Covered | Keywords | Useful Resources | Assessment opportunities | Revision ideas |
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| <p><u>Factors which influence food choice</u></p> <ul style="list-style-type: none">To know and understand factors which may influence food choice.Food choice related to religion, culture, ethical and moral beliefs and medical conditions. <p><u>Food labelling and marketing influences</u> How information about food available to the consumer, including labelling and marketing, influences food choice.</p> <p><u>British and international cuisines</u></p> <ul style="list-style-type: none">Food products from British tradition and two different cuisines.<u>Food provenance</u>Food Sources: where and how ingredients | <p>Key words on the back page of each of the unit workbooks covered in class</p> | <p>AQA textbook: GCSE Food Preparation and Nutrition</p> <p>Online log in: https://illuminate.digital/aqafood/ Student Username: SOVERG3 Student Password: STUDENT3</p> <p>GCSEPOD:</p> <ul style="list-style-type: none">Food ChoiceFood ProvananceFood Preparation Skills <p>BBC Bitesize</p> <p>Recipe books/ online cookery videos/ Youtube/ TV Cookery shows</p> | <p>Practice exam questions</p> <p>Mock NEA task</p> <p>GCSE Mock exam paper assessment</p> <p>Practical work in class</p> | <p>Create a glossary of key words for each section.</p> <p>Create mind maps for each section covered.</p> <p>From the online textbook complete the 'Practice Questions', 'Student Quizzes' and the 'Stretch and Challenge Activity' questions for the topics covered</p> <p>Cook as much as possible at home (<i>Make sure you have parent/carer's permission</i>)</p> |

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| <p>are grown, reared and caught.</p> <ul style="list-style-type: none">• Food and the environment: environmental issues associated with food.• Sustainability of food: the impact of food and food security on local and global markets and communities. <p><u>Food processing and production</u></p> <ul style="list-style-type: none">• Food production: primary and secondary stages of processing and production. how processing affects the sensory and nutritional properties of ingredients• Technological developments associated with better health and food production: technological developments to support better health and food production including fortification and modified foods | | | | |
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| <p>with health benefits and the efficacy of these</p> <p><u>Food preparation skills</u> Preparing for Practical NEA work including timeplans and dovetailing</p> | | | | |
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Subject: D&T : Product Design

Year group: 10

Exam board: AQA

Summer Term:

| Topics Covered | Keywords | Useful Resources | Assessment opportunities | Revision ideas |
|---|--|--|---|--|
| Unit 2 Energy, materials, systems and devices | Renewable energy Energy Storage Modern materials Smart Materials Composite Materials Technical textiles Systems approach Electronic Systems Mechanisms | BBC Bitesize KS4 Technology and Design https://www.technologystudent.com D&T on the web http://www.design-technology.info/ Technology student www.technologystudent.com | End of unit assessments Year 10 Exam | Review lesson using the Cornell note taking Create revision cards Create a glossary of key words for each section. Create mind maps for each section covered. |
| Unit 3 Materials: papers and boards | Paper Sources, FSC Stock forms Printing and finishing Lithography Die Cutting | Design Museum Design Museum | | |
| Unit 4 Common Specialist Technical Principals | Forces & Stresses Improving Functionality Ecological and social footprint The 6R's Scales of Production | | | |
| Year 10 Exam preparation | | | | |
| Non Exam Assessment Section A: Identifying & investigating design possibilities | contextual challenge, economic, social challenges. Primary and secondary research | | | |

