WHAT YOU NEED TO KNOW	WHERE YOU CAN FIND THIS INFORMATION	REVISED ONCE	R A	G	TWICE	R	A G	THREE	R /	G	FOUR	R	A G
Section A – multiple choice. Recall of facts based on whole specification	Class notes, revision book.												
Section B Food safety rules Cross contamination	CGP revision book p36, 38 AQA online text book p175,176,189,193-198												
Protein – LVB/HBV	CGP revision book p1 AQA online text book p2-3												
Cooking methods – vitamin loss	CGP revision book p25-25 AQA online text book p96,99												
Cheese making	AQA online text book p165-167												
Diet and health – adults. Reading ingredients and nutrition labels	CGP revision book p13,14,16 AQA online text book p50, 70-72, 76												
Carbohydrates	CGP revision book p5-6 AQA online text book p16												
Eatwell Guide/meal planning young children	CGP revision book p11-12, 19 AQA online text book p38-39, 45												
Faults in pastry – why and prevention Faults in sauce making – why and prevention	CGP revision book p29-30 AQA online text book p117-119, 130-131												
Heat transfer Cooking methods	CGP revision book p23-27 AQA online text book p85-93												

Buying locally sourced and seasonal ingredients	CGP revision book p61 AQA online text book p207-208, 267				
Food marketing and influences	CGP revision book p48 AQA online text book p231-234				
Buying Fairtrade ingredients/food	CGP revision book p45, 63 AQA online text book p272				

You can access the online text book click <u>AQA GCSE Food Preparation and Nutrition (illuminate.digital)</u> User name: sbroadwater3 Password: student3 Also use your flash cards/class notes which you have created through the course.

Link to KO's from Foodafactoflife: https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers/

CGP revision pages have been emailed to you.

Revision Activities

Summarise the macronutrients using your notes and the knowledge organiser. Use this format:	Summarise the micronutrients using your notes and the knowledge organiser. Use this format:
Heading Subheading Trigger words	Heading Subheading Trigger words
Revise children's dietary needs using your notes and flash cards. Use this format: Heading Subheading Trigger words	Revise heat transfer/cooking methods using suggested page references in revision manifest table. Use this format: Heading Subheading Trigger words
Identify areas you need to improve on and use Seneca to aid your understanding further.	