Food Preparation and Nutrition



REVISION LIST – YEAR 11 MOCK EXAMS

For your Year 11 mock exams, you will be completing the following exams in our subject:

| Paper | Time | Marks Available |
|--|---------------|-----------------|
| Paper 1 – Food Preparation and Nutrition | 1hour 45 mins | 100 |
| | | |

To support you in preparing for these exams, you should revise the following aspects of the course:

| Topic/ Theme | Started Revision |
|---|------------------|
| Functions of Macro and Micro- Nutrients | |
| 8 Dietary Guidelines/Eat Well Guide | |
| Functions of protein and Protein Alternatives | |
| Special diets – lactose Intolerance , coeliac disease | |
| Adapting recipes t make them a healthier alternative | |
| Food Additives | |
| Scientific processes – dextrinisation, caramelisation, shortening | |
| The bread making process | |
| Functions of Ingredients in pastry and bread | |
| Raising Agents | |
| Types of Food Poisoning and symptom | |
| Examples of High risk foods | |
| Food waste | |
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