

14-week plan Food Technology

Week	NEA work	Revision topic	Resource links	Suggested tasks	Revision check	Intervention Programme
27 January	Skill trial write up 3	Nutrition through life stages	P45-51 AOA GCSE Food Preparation and Nutrition	Create a moodboard for the nutritional needs of toddlers, children teenagers, adults and the elderly		Thursday's 3.20-4
3 Feb	Time plan	Nutrition	Page P22-34 AOA GCSE Food Preparation and Nutrition	Create a table of nutrients which includes, function, sources, deficiency and excess.	Practice questions explained https://www.youtube.com/watch?v=B4xW7Es_eLo&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=8 https://www.youtube.com/watch?v=RWniiQYkFpk&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=10	Thursday's 3.20-4
10 Feb	Time plan/Safety points	Nutrition	https://wilmslowhigh.fireflycloud.net/food-and-nutrition/nea-2-resources/nea-2-support-booklet page 70-76 AOA GCSE Food Preparation and Nutrition	Make flash cards on 'how diet can affect health'. Include coronary heart disease, obesity, anemia, type	Practice questions explained https://www.youtube.com/watch?v=vwM0Wc_9hKE&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=12 https://www.youtube.com/watch?v=I00oPUYlaDQ&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=22	Thursday's 3.20-4

				2 diabetes and bone health.		
HOLI DAY	Practice 3hr practical exam	Create flash cards on the following food scientific terms Gelatinisation Dextrinisation Denaturation Coagulation Carmelisation Emulsification Shortening Aeration	P116-137 AQA GCSE Food Preparation and Nutrition			Thursday's 3.20-4
24 Feb	Practical exam write up- nutritional labels, costing and sensory analysis for each dish. https://wilmslowhigh.fireflycloud.net/food-and-nutrition/nea-2-resources/nea-2-support-booklet	Food Provenance	P254-273 AQA GCSE Food Preparation and Nutrition	Create a knowledge organiser which cover Food Provenance Include- Free range, genetic modification, organic, packaging pollution, fair trade	Practice questions explained https://www.youtube.com/watch?v=CipUcBhG1G4&list=PL3dlLzA2y58ipAZdoefAl9OI MaeCF8wgX&index=27 https://www.youtube.com/watch?v=PewgG5ercM8&list=PL3dlLzA2y58ipAZdoefAl9OI MaeCF8wgX&index=30 https://www.youtube.com/watch?v=AWaSsfEUnjE&list=PL3dlLzA2y58ipAZdoefAl9OI MaeCF8wgX&index=31	Thursday's 3.20-4
3 March		Food safety	P185-201 AQA GCSE Food Preparation and Nutrition	Create flash cards to cover this topic.	Practice questions explained https://www.youtube.com/watch?v=J8D-Mjv17YI&list=PL3dlLzA2y58ipAZdoefAl9OI MaeCF8wgX&index=19	Thursday's 3.20-4

					https://www.youtube.com/watch?v=MBuHjXI_oAQ&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=20	
10 March		Food safety	P158-192 AQA GCSE Food Preparation and Nutrition	Create a 15 questions quiz with answers on your food safety flash cards	Practice questions explained https://www.youtube.com/watch?v=mBKXpn21PAo&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=21	Thursday's 3.20-4
17 March		Food processing	P274-284 AQA GCSE Food Preparation and Nutrition	Create a mind map to cover types of food processing and impact on the food.	Practice questions explained https://www.youtube.com/watch?v=RPPWHSSIUdI&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=29	Thursday's 3.20-4
24 March		Food labelling	P220-236 AQA GCSE Food Preparation and Nutrition	Create a knowledge organiser on food labeling	Practice questions explained https://www.youtube.com/watch?v=Cqw7CqDBKVk&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=25	Thursday's 3.20-4
31 March: inset		Sensory evaluation	P247-254 AQA GCSE Food Preparation and Nutrition	Make flash cards on methods of sensory testing and how to carry out a fair test.	Practice questions explained https://www.youtube.com/watch?v=kXPGo9Lsydc&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=24	Thursday's 3.20-4
HOLI DAY		British and internal cuisine	P 237-246 AQA GCSE Food Preparation and Nutrition	Make flash cards	Practice questions explained https://www.youtube.com/watch?v=sT8zpJ_OLYo&list=PL3dlLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=23	

HOLI DAY		Micro-organisms and spoilage	P165-171 AQA GCSE Food Preparation and Nutrition	Make flash cards on the topic	Practice questions explained https://www.youtube.com/watch?v=ILxg8kr0mzA&list=PL3dlLzA2y58ipAZdoefAl9OIMaeCF8wgX&index=17	
21 April		Raising agents	P140-157 AQA GCSE Food Preparation and Nutrition	Make a knowledge organiser of types of raising agents and how they work	Practice questions explained https://www.youtube.com/watch?v=r8A5msR4oGc&list=PL3dlLzA2y58ipAZdoefAl9OIMaeCF8wgX&index=16	Thursday's 3.20-4
28 April		Fats and oils Protein and enzymic browning	P126 AQA GCSE Food Preparation and Nutrition	Make flash cards on the following topic	Practice questions explained https://www.youtube.com/watch?v=TqpBtoqO9qM&list=PL3dlLzA2y58ipAZdoefAl9OIMaeCF8wgX&index=15 https://www.youtube.com/watch?v=ojNA099qYhs&list=PL3dlLzA2y58ipAZdoefAl9OIMaeCF8wgX&index=14	Thursday's 3.20-4

AQA digital illuminate online textbook [AQA GCSE Food Preparation and Nutrition](#)

Username swilm3
 Password wilmslow
 (Lowercase)