



14-week plan Food Technology

Week	NEA work	Revision topic	Resource links	Suggested tasks	Revision check	Intervention Programme
19th January	Skill trial practical write up 3	Nutrition through life stages	P45-51 AQA 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
26th Jan	Skill trial practical write up 3					
2 nd Feb	Planning for the final menu Time plan	Nutrition	Page P22-34 AQA 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=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=8 https://www.youtube.com/watch?v=RWniiQYkFpk&list=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=10	Thursday's 3.20-4
9 Feb	Time plan/Safety points	Nutrition	https://wilmslowhigh.fireflycloud.net/food-and-nutrition/nea-2-resources/nea-2-support-booklet page 70-76 AQA GCSE Food	Make flash cards on 'how diet can affect health'. Include coronary heart disease, obesity, anemia, type 2 diabetes and bone health.	Practice questions explained https://www.youtube.com/watch?v=vwM0Wc_9hKE&list=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=12 https://www.youtube.com/watch?v=I00oPUYIaDQ&list=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=22	Thursday's 3.20-4

			Preparation and Nutrition			
16 th Feb	Time plan Corrections	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
23 rd Half term	Being to write up final nutritional analysis and costings				Science/English and Maths mocks	
2 nd Mar ch	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=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=27 https://www.youtube.com/watch?v=PeWgG5ercM8&list=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=30 https://www.youtube.com/watch?v=AWaSsfEUnjE&list=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=31	Thursday's 3.20-4
9 th Mar ch	NEA 2 due Fri 13th	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=PL3dILzA2y58ipAZdoefAI9OIMaeCF8wgX&index=19	Thursday's 3.20-4

					https://www.youtube.com/watch?v=MBuHjXl_oAQ&list=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=20	
16 th Mar ch		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
23 rd Mar ch		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=RPWHSIUdI&list=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=29	Thursday's 3.20-4
13 th April		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
20 th April		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
27 th		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	
4 th May		Micro-organisms and spoilage	P165-171	Make flash cards on the topic	Practice questions explained	

			AQA GCSE Food Preparation and Nutrition		https://www.youtube.com/watch?v=ILxg8kr0mzA&list=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=17	
11 th May		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=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=16	Thursday's 3.20-4
18 th May		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=TqpBtoqQ9qM&list=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=15 https://www.youtube.com/watch?v=ojNA099qYhs&list=PL3dLLzA2y58ipAZdoefAI9OIMaeCF8wgX&index=14	Thursday's 3.20-4

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

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