

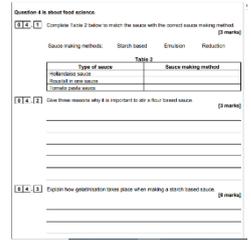
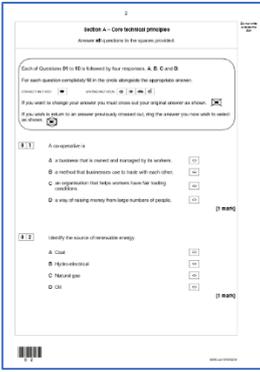
# Food Prep & Nutrition GCSE Revision

We use the exam board AQA, the exam part of the course is worth 50% of the overall grade.

The exam is broken into sections; multichoice questions, short answer questions and a small number of essay type questions.

We recommend buying the revision guide, available from the library, which will be used in class time revision sessions.

Pupils are also registered with the online learning tool called 'Seneca Learning' which covers the food preparation & nutrition GCSE Specification. This can be found at <https://www.senecalearning.com/> and is something they can start using straight away.



Another great resource is the AQA online textbook specifically for the food course [www.illuminate.digital/aqafood](http://www.illuminate.digital/aqafood)

Login: SCARM3 Password: STUDENT3



Question 1: Identify the advantages and disadvantages of Gas, Electricity, Coal, Oil, and Nuclear power. (2 marks)

Question 2: Complete Table 2 below to match the sauce with the correct sauce making method. (2 marks)

Sauce making methods		Table 2
	Table 1	Sauce making method
Emulsion	1. Thickening agent	
Reduction	2. Thickening agent	
	3. Thickening agent	

Question 3: Explain how gelatinisation takes place when making a starch based sauce. (2 marks)

Question 4: Explain how gelatinisation takes place when making a starch based sauce. (2 marks)

