

Y11 GCSE Revision resources



Montgomery
Academy

Topic	Resource
	<p>Seneca Year 11 Revision 2023 3ithobbvof</p> <p>Video clips - https://www.bbc.co.uk/teach/class-clips-video/design-and-technology-gcse-food-preparation-and-nutrition/zvjh8xs</p> <p>Student area (R) – Food 2022 – Revision</p>
Consumer awareness	<p>https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness-14-16-years/consumer-awareness/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.bbc.co.uk/bitesize/guides/z7fw7p3/revision/3</p>
Food choice	<p>https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness-14-16-years/food-choice/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.bbc.co.uk/bitesize/guides/z7fw7p3/test</p> <p>Revision book – pages 48, 49, 53, 106, 107, 118, 161, 163, 181</p>
Packaging and labelling	<p>https://www.bbc.co.uk/teach/class-clips-video/food-labelling/zkrtscw https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness-14-16-years/food-labelling/ https://www.bbc.co.uk/teach/class-clips-video/design-and-technology-gcse-what-information-is-included-on-food-packaging/zkrtscw https://app.memrise.com/course/967747/gcse-catering-catering-the-environment/3/</p> <p>Revision book - pages 108, 109, 119, 182</p>

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Environmental Issues	https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness-14-16-years/consumer-awareness/(food waste) https://www.bbc.co.uk/bitesize/guides/z7fw7p3/revision/3 https://www.ocr.org.uk/Images/221990-food-security.pdf https://www.bbc.co.uk/bitesize/subjects/zdn9jhv https://www.bbc.co.uk/bitesize/guides/zsdhbk7/revision/2 https://www.bbc.co.uk/bitesize/topics/zfmpb9q/articles/zs9gsk7 https://www.bbc.co.uk/bitesize/guides/zjjnsrd/revision/5 https://www.foodafactoflife.org.uk/14-16-years/consumer-awareness-14-16-years/consumer-awareness/ Revision book – pages 90, 91, 92, 93, 102, 103, 176, 177
Processing and production Food provenance	https://www.foodafactoflife.org.uk/11-14-years/where-food-comes-from-11-14-years/food-production-and-processing-11-14-years/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.bbc.co.uk/bitesize/topics/zjr8mp3/articles/z8qf6g8 https://www.bbc.co.uk/bitesize/topics/zfmpb9q/articles/zb46jsg https://www.bbc.co.uk/bitesize/guides/zks8jty/revision/1 https://www.youtube.com/watch?v=HIEpCHvjudc Revision book – pages 88, 89,96, 97, 102, 103, 175, 179,
Food spoilage Food safety Bacterial contamination Preservation	https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/cooking-14-16-years/food-safety-14-16-years/ https://resource.download.wjec.co.uk/vtc/2019-20/KO19-20_1-43/food-spoilage.pdf https://www.robertsmyth.tgacademy.org.uk/files/FOOD-HYGIENE.pdf https://www.bbc.co.uk/bitesize/guides/zndnsrd/revision/1 https://projectgcse.co.uk/food_technology/safety_and_hygiene/food_spoilage Revision book – pages 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 85, 86, 169, 170, 171, 172, 173, 174

Topic	Resource
<p>Macronutrients: Carbohydrates, protein & fats</p>	<p> https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/search-results?q=macronutrients https://www.bbc.co.uk/bitesize/guides/znnqghv/revision/1 https://www.bbc.co.uk/bitesize/guides/znnqghv/video https://www.hoddereducation.co.uk/media/Documents/Hospitality%20and%20Catering/9781471894848_Web-PDF.pdf </p> <p>Revision book – pages 30, 31, 32, 33, 42, 50, 157, 158</p>
<p>Micronutrients: Vitamins and minerals</p>	<p> https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/healthy-eating-14-16-years/energy-and-nutrients-14-16-years/ https://www.bbc.co.uk/bitesize/guides/zpt33k7/video https://www.bbc.co.uk/bitesize/guides/zpt33k7/revision/3 https://www.youtube.com/watch?v=zl2XR1a_4DU </p> <p>Revision book – pages 34, 35, 36, 27, 43, 51, 159, 160</p>
<p>Balanced diet Energy needs Diet through life</p>	<p> https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-healthy-eating-and-nutrition/energy-needs https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/11-14-years/healthy-eating-11-14-years/energy-and-nutrients-11-14-years/ https://www.foodafactoflife.org.uk/14-16-years/healthy-eating-14-16-years/nutritional-needs-through-life-14-16-years/ https://www.foodafactoflife.org.uk/11-14-years/healthy-eating-11-14-years/diet-and-health-11-14-years/ https://www.bbc.co.uk/bitesize/guides/z8rqw6f/revision/1 https://www.bbc.co.uk/bitesize/guides/z7yttv4/video </p> <p>Revision book – pages 44, 45, 46, 47, 52, 64, 162,</p>

Topic	Resource
Nutritional analysis Sensory evaluation	<p> https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/food-science-14-16-years/sensory-science/ https://www.foodafactoflife.org.uk/14-16-years/nutritional-analysis-14-16-years/ https://www.youtube.com/watch?v=vFkiKSsYi0k https://www.bbc.co.uk/teach/class-clips-video/design-and-technology-gcse-how-our-sense-guide-food-choices/z78fbdm https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-healthy-eating-and-nutrition/nutritional-analysis </p> <p>Revision book – pages 104, 105, 118, 121, 180</p>
Heat transfer Cooking methods	<p> https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/food-science-14-16-years/functional-and-chemical-properties-of-food/ </p> <p> https://www.youtube.com/watch?v=vg5k6t6uZwE https://www.youtube.com/watch?v=r9ZrT5vtVv0 https://resource.download.wjec.co.uk/vtc/2019-20/KO19-20_1-43/effect-of-cooking-on-food.pdf https://www.bbc.co.uk/bitesize/guides/zdr8y9q/revision/1 https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-science/dry-cooking-methods https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-science/water-based-cooking-methods https://app.memrise.com/course/967655/gcse-catering-prep-cooking-and-presentation/2/ </p> <p>Revision book – pages 54, 55, 66, 82, 164</p>

Topic	Resource
Raising agents	<p> https://blog.nutritionprogram.co.uk/2015/06/12/food-science-chemical-raising-agents/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/food-science-14-16-years/functional-and-chemical-properties-of-food/ https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-science/raising-agents https://www.youtube.com/watch?v=NrGAlaRZUwg https://www.ifst.org/lovefoodlovescience/resources/raising-agents-chemical https://www.bbc.co.uk/bitesize/subjects/zdn9jhv </p> <p>Revision book – pages 62, 63, 69, 168</p>
Functional and chemical properties	<p> https://www.foodafactoflife.org.uk/14-16-years/food-science-14-16-years/functional-and-chemical-properties-of-food/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.ifst.org/lovefoodlovescience/resources/functional-properties-food https://www.youtube.com/watch?v=C2ipBYy5BMI https://www.youtube.com/watch?v=Q7NKrlvUfBs https://www.youtube.com/watch?v=NS6yWwiCyEg https://www.bbc.co.uk/bitesize/subjects/zdn9jhv </p> <p>Revision book – pages 56, 57, 58, 59, 60, 61, 66, 67, 68, 69, 165, 166, 167</p>
Fibre	<p> https://www.bbc.co.uk/bitesize/guides/ztw3y4j/revision/4 https://www.bbc.co.uk/bitesize/topics/zf339j6/articles/z4f7xfr https://revisionworld.com/gcse-revision/food-preparation-and-nutrition-gcse-revision/food-healthy-eating-and-nutrition/fibre https://www.foodafactoflife.org.uk/11-14-years/healthy-eating-11-14-years/energy-and-nutrients-11-14-years/#EN </p> <p>Revision book – pages 33, 42, 158,</p>

cholesterol	https://www.bbc.co.uk/bitesize/guides/zk92msg/revision/3 https://resource.download.wjec.co.uk/vtc/2019-20/KO19-20_1-43/fats.pdf https://www.bbc.co.uk/bitesize/guides/zjss6v4/revision/4
Commodities:	https://www.foodafactoflife.org.uk/14-16-years/food-commodities-14-16-years/ https://www.foodafactoflife.org.uk/14-16-years/knowledge-organisers-14-16-years/ https://www.hoddereducation.co.uk/media/Documents/Food%20Technology/Sample-Pages/WJEC-EDUQAS-GCSE-Food-Preparation-and-Nutrition-sample-pages.pdf
Bread, cereals, flour & oats	
Rice, potatoes & pasta	Revision book – pages 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 38, 39, 40, 41, 148, 149, 150, 151, 152, 153, 154, 155, 156
Fruit & vegetables	
Milk, cheese & yoghurt	
Meat	
Fish	
Eggs & poultry	
Alternative proteins	
Butter, fats & sugar	