

Food Technology Homework Revision Programme 2016-17

<u>Week Beginning</u>	<u>Topic</u>	<u>Revision guide Page numbers</u>	<u>Tasks / Online Resources</u>
20.02.17	<ul style="list-style-type: none"> ● Nutrition— Balanced Eat Well Plate diagram. Macro and Micro nutrients. A Healthy Diet - GDA / RDA. Recipe Adaptation 	4-7 47	
27.02.17	<ul style="list-style-type: none"> ● Nutrition – Proteins, Carbohydrates, Vitamins and Minerals 	8-13	Complete practice Questions pages 14+15 on paper
06.03.17	<ul style="list-style-type: none"> ● Working Properties and Functions— Glossary of terms / keywords. Additives. Preservatives. 	30-31 36- 38 61	
13.03.17	<ul style="list-style-type: none"> ● Working Properties and Functions— Denaturation. Coagulation, Aeration. Suspension. Dextrinization. Caramelisation. Fermentation. 	27, 31, 36, 39 43	
20.03.17	<ul style="list-style-type: none"> ● Social, Moral and Cultural Needs— Special diets. Religions. Food Miles. Organic. Fairtrade. Food Symbols. Why other cultures cuisine is becoming more popular 	16 - 23	Social and Environmental: http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/ Complete practice Questions pages 24+25 on paper
27.03.17	<ul style="list-style-type: none"> ● Industry and Manufacturing— CAD/CAM. HACCP. 	66 – 71 74 - 75 80 – 85	Systems and Practises: http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/

	Standard components. Designated Tolerances. Types of production. Product analysis. Specification / design criteria		
03.04.17	<ul style="list-style-type: none"> ● Food Poisoning and Bacteria—Acids and Alkaline. Microbiological, Physical and Chemical contamination. 4 C's. Food Poisoning names. Temperatures. Conditions for bacterial growth. Freezing and chilling food 	50 -60.	<p>Acidity and Temperature: http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/</p> <p>Complete practice Questions pages 62-63 on paper</p>
24.04.17	<ul style="list-style-type: none"> ● Domestic and Industrial Equipment - British Kite standard. ISO 9000. PAT testing. Health and safety. 	72-73	
02.05.17	<ul style="list-style-type: none"> ● Cooking with food – Meat, Fish, Milk, Cereals, Fats and Sugar 	26-33	Complete practice Questions pages 34-35 on paper
08.05.17	<ul style="list-style-type: none"> ● Labelling Law— Freezing symbols. Sensory Evaluation. New Technology; GM foods, smart foods, nanotechnology, functional foods. 	21 58 - 59 64 86-87	<p>Food Packaging and Labelling: http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/</p>
15.05.17	<ul style="list-style-type: none"> ● Types of Packaging— Sustainability. Environment. 3 R's. Costs. Symbols on packaging. Permeable. 	88-89	<p>Food Packaging and Labelling: http://www.bbc.co.uk/schools/gcsebitesize/design/foodtech/</p> <p>Complete practice Questions pages 90-91 on paper</p>