

Subject	Food Preparation and Nutrition
Number and length of exam(s)	1 hr 45 mins 100 marks.
Revision topics	<ul style="list-style-type: none"> • Micro and Macro Nutrients and their functions • Cooking methods • Raising agents • Food choices • Nutritional Profiling • Denaturation • Coagulation • Sensory testing • Enzymic Browning • Food labelling • Reducing food waste • Fortified Food • Food choices and diseases
Where to access resources	<p>To access your Digital resource please click on the following link or paste the link into your browser: www.illuminate.digital/aqafood username and password, Student Username: STURTON3 Student Password: STUDENT3</p> <p>Class notes</p> <p>Past papers on the AQA website</p>
How to access help / support	<p>See teachers: Mrs Parker, Mrs Reynolds & Mrs Dower</p> <p>Class textbook.</p>
Hints or tips	<p>To aid revision get familiar with the types of questions/command words and allocation of marks for each section.</p> <p>Complete practice papers numerous times, checking the use of correct terminology, to monitor timings to ensure all sections covered.</p> <p>Use the mark scheme to broaden your responses.</p>