

DT: FOOD TECHNOLOGY

MOCK EXAM INFORMATION:

1 exam, 45hrs, 50%

TOPICS TO BE REVISED:

Making of choux pastry

Macro nutrients, vitamins and minerals

Bread making – function of ingredients and process

Primary and secondary processing of wheat

Special dietary needs – diabetes, lactose intolerant, coeliac etc.

Sauce making

Vegetarianism

Dietary fibre (NSP)

Food waste

HELPFUL REVISION WEBSITES / GUIDES:

Lonsdale GCSE guides

BBC Bitesize

Technologystudent.com

s-cool.co.uk

getrevising.co.uk

revisiontime.com

TEACHER'S TOP TIPS

Bring the correct equipment – Black Pens

Answer all questions, leave no gaps, you will not lose marks

Transfer your knowledge, apply what you have learnt to the questions, it might just be in a different context

Look at the mark allocation and write one sentence or point for each mark. Try to avoid repeating similar information unless you have nothing else to write.