

GCSE Food Technology Personalised Learning Checklist

Exam Board:

My target grade is:

Topic/Module:

My predicted grade is:

Year Group: 11

Use this checklist before your assessment to focus your revision, and after to check the effectiveness of your revision

G	I am confident about this topic and I know what I need to do to revise it
A	I am not too sure about this topic, I may need to check with my teacher and spend more time revising this topic
R	I am not confident I could answer a question on this topic. I need to check with my teacher and ensure I have what I need to revise it.

Revision Resources	Topic / Unit Focus	R	A	G
MATERIALS AND COMPONENTS				
The Functions and Properties of Food				
	Starch			
	Sugars			
	Protein			
	Fats and oils			
	Processes and techniques			
The Nutritional Properties of Food				
	Diet and health			
	Nutritional knowledge			
	Nutritional labelling			
Combining Ingredients				
	Raising agents			

	Food structures			
	Cake-making methods			
	Pastry-making methods			
	Sauce-making methods			
	Bread			
Acids and Alkalis				
	The uses of acids and alkalis			
Standard Components in Food Processing				
	Standard components			
PROCESSES AND MANUFACTURE				
Equipment in the Test Kitchen				
	Types of equipment			
	Uses of equipment			
	Equipment and nutrition			
Food Safety and Hygiene				
	Food spoilage			
	Food storage			
	Food handling			
Additives				
	Types of additives			
	Use and effect of additives			
Food Production				
	Methods			
	CAD/CAM			

	Quality Control			
Labelling and Packaging				
	Packaging information			
	Packaging materials			
	Environmental considerations			
	Use presentation drawings conceptualise the final design			
DESIGN AND MARKET INFLUENCES				
Investigating Design Opportunities				
	Analysing a design brief			
	Carrying out research			
	Developing criteria			
Exploring Design Ideas				
	Generating design ideas			
	Choosing design ideas			
Sensory Testing				
	Sensory testing methods			
	Using sensory testing			
Making decisions				
	Evaluating design ideas			
	Product analysis			
Product development				
	Development: development methods			
	Development: nutritional			

	Development: investigations			
	Development: sensory testing			
The Final Design Solution				
	The final design solution			
	Reviewing the process			
DESIGN AND MAKING PRACTICE				
Investigating the Design Content				
	Research, analysis and criteria			
	Development and investigations to produce a design solution			
	Making: high-level skills			
	Production planning			
Development and making of design proposals				
	Presenting ideas			
	Making ideas			
	Product specifications			
Testing and Evaluation				
	Evaluation of design ideas			
	Sensory testing			
	Final design solution			

Additional Support/ Guidance:

