

Y10 Mock Examination Overview

Subject: AQA Food and nutrition GCSE
Section A – 20 multi choice questions Section B – 70 marks
Mock Examination Date(s): 24th June
• Key Topics Required For Exam:
<ul style="list-style-type: none">• Micro Nutrients – Vitamin and minerals.• Macro Nutrients – Fats, Carbohydrates, Proteins.• Dietary requirements – Teenagers• Food Hygiene & safety.• Function of ingredients.• Labelling.
Useful Revision Strategies:
<ul style="list-style-type: none">• Revision cards – completed throughout the year.• Use subject files to read through past paper answers completed in class.• Go follow subject specification• Use the CUSTARD – Use custard to aid long answers• Circle the key words (check your understanding of keywords – Revision cards)• Underline key words – read the question and highlight key words• Scribble – annotate the question before you start to make sure you cover all points• Think – What examples can I add as evidence• Answer the question – have you given an example to back up your point?• Read – Read your answer have you checked it against the mark allocation?• Don't panic – leave the question and come back to it if you are unsure• LOOK FOR THE MARK SCHEME - On some questions it will tell you how the marks are given. Have you done those things?• Use your common sense
Useful Websites:
<p><u>BBC Bitesize</u> Access to videos https://www.bbc.co.uk/education/subjects/z48imp3</p> <p><u>Recommended revision guides</u> AQA GCSE Food Preparation & Nutrition: Revision Guide by Anita Tull. Illuminate publishing. £12.99.</p> <p>AQA GCSE Food Preparation and Nutrition All-in-One Revision and Practice by Collins. £10.98.</p> <p>AQA Revision Guide Paperback by CGP Books.£9.56.</p>

<https://www.aqa.org.uk/subjects/food/gcse/food-preparation-and-nutrition-8585/assessment-resources>