Subject	Food Preparation and Nutrition
Number	1 hr 45 mins
and length	100 marks.
of exam(s)	
Revision	Micro and Macro Nutrients and their functions
topics	
topics	Cooking methods     Reising agents
	Raising agents     Tool shoices
	Food choices     Nutritional Profiling
	Nutritional Profiling     Department in a
	Denaturation     Geographics
	Coagulation     Coassant testing
	Sensory testing     Transparing
	Enzymic Browning     Tood lobelling
	Food labelling     Padvaira food waste
	<ul> <li>Reducing food waste</li> <li>Fortified Food</li> </ul>
Where to	Food choices and diseases  The second of the following links are the foll
access	To access your Digital resource please click on the following link or paste the
resources	link into your browser: <a href="www.illuminate.digital/aqafood">www.illuminate.digital/aqafood</a> username and password, Student Username: STURTON3 Student Password: STUDENT3
resources	password, Student Osername. STORTONS Student Lassword. STODENTS
	Class notes
	Cluss Hotes
	Past papers on the AQA website
How to	See teachers: Mrs Parker, Mrs Reynolds & Mrs Dower
access help	Class textbook.
/ support	
Hints or	To aid revision get familiar with the types of questions/command words and
tips	allocation of marks for each section.
	Complete practice papers numerous times, checking the use of correct terminology,
	to monitor timings to ensure all sections covered.
	Use the mark scheme to broaden your responses.