

GCSE Food Technology Revision Programme March 16th 09 ----- Examination will take place on- 21st May 09

Week beg	Double lesson Monday group lesson 3+4 Thursday group lesson 1+2	Single lesson Monday group - Friday lesson 2. Thursday group- Friday lesson 5	Homework/ extension work, to be completed to support your revision/ improve chances of achieving target grade.	Keywords	Resources Textbooks Web links Revision Guides Sections from engage revision
A 16.3.09	<p>Lesson 1.</p> <ul style="list-style-type: none"> • Mind map pre-release material. • Show power point on eggs ref:revision power point. - pupils to produce revision cards on the information from the power point. <p>Lesson 2. - Monday group T.C.P lesson3 (COMPLETE WORKSHEETS FOR HOMEWORK)</p> <ul style="list-style-type: none"> • Discuss types of eggs- worksheet Pg 29 The Food book by J.Ridgwell • Experiment - comparison of eggs-Barn, Free range, Columbus, laying caged, Organic pg 32 • Parts of an egg. Pg 30 Label sketch • Discuss the nutritional value 	<p>Computer revision ---- ----</p> <p>Engagerevision: Uses of eggs: Coagulation. Aerate Complete the quiz.</p> <p>Read the information on Disassembly in preparation for next weeks double lesson.</p> <p>Monday group-check completion of worksheets from lesson 3 carried out for homework.</p>	<p>All homework must be handed in next lesson with your name on.</p> <p>Complete the following tasks.</p> <p>Worksheet pg 31. Complete the following questions on eggs; 2,4,5,6,</p> <p>Research on the internet: Five egg dishes/recipes that can be served at a buffet.(image of the product, ingredients list and recipe method)Bring</p>	<p>Lion quality mark Egg farming Albumen Chalazae Salmonella Poultry Coagulation Aerate Disassemble</p>	<p>Pre release material. Eggs PowerPoint. Pupils blank revision cards. J.Ridgwell book pg 28-32plus associated worksheets. Selection of fresh eggs. pg 29and pg 32 Worksheet-label the parts of an egg.pg30-31 Worksheet on the nutritional value of eggs pg 30 Worksheet on lion safety mark.pg 28 Worksheet /questions on eggs pg 31. Web sites BBC recipes Wikipedia British Nutrition Foundation</p>

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	<p>of eggs pg 30.Pupils to produce revision cards.</p> <ul style="list-style-type: none"> • Discuss Lion quality mark worksheet pg 28 • Food safety worksheet and eggs for caterers pg 31 		<p>information to the next lesson</p> <p>Research ways in which caterers use large quantities of eggs in their cooking. Bring information to the next lesson</p>		
<p>B 23.3.09</p>	<p>Lesson 1. Whole class disassembly of different uses of eggs in buffet products. Rotated group activity. Product analysis Relate lesson to enagerevision powerpoint. Lesson 2. Plan Practical for next week: Design Brief: You have been asked to prepare two shortcrust pastry flan cases; one with a savoury filling and one with a sweet filling but both showing different uses of eggs in buffet products. REMEMBER!!! TO REDUCE THE RECIPES BY HALF THEIR AMOUNTS IN ORDER</p>	<p>Computer Research Enagerevision Gelatinisation Shortening Emulsify Complete the quiz.</p> <p>Log on to Food standard agency. - Information on eggs. Using the worksheet answer the questions</p>	<p>Complete Design brief preparation for your next double lesson week of: 30.3.09 Continue with your Individual revision plan</p> <p>Complete for homework-deadline 30.3.09</p>	<p>Gelatinisation Glazing Shortening Emulsify Sineresis Disassemble H.A.C.C.P. Critical control point. Quality control point</p>	<p>Web site engagerevision. Worksheets on disassembly. Samples of products to disassemble Design brief. Worksheets to accompany engagerevision powerpoint</p> <p>Worksheet - Questions on eggs taken from the information on the Food standard agency web site.</p>

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	<p>TO PREPARE AND COOK TWO PRODUCTS IN ONE LESSON. Complete two design specifications with flow charts illustrating your understanding of critical control points and quality points. Examples: QUICHE /SAVOURY FLAN LEMON MERGINGUE PIE EGG CUSTARD</p>				
<p>A 30.3.09</p>	<p>Lesson 1+2 Practical: Savoury and sweet flan. Towards end of lesson 2 ----- ----- Start homework. Deadline week of 20.4.09</p>	<p>Fri In-set moderation No lessons</p>	<p>Complete over the Easter holiday. Evaluate your products against their specification. Suggest ways to develop the products.</p>		

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			<p>Complete annotated sketches of the products to illustrate the following: 2D designs/cross views Ingredients list with amounts. Physical and sensory properties Dimensions. Nutritional value</p>		
Easter holidays			<p>On-going revision through out the holidays Sample exam papers to be issued. Pupils to complete them over the holiday. Some holiday work to be emailed to your teacher. (Date and work to be set.)</p>		
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B 20.4.09	<p>Lesson 1+2 Starter activity: working properties of food Eggs. Whisking, Beating, Creaming, Rolling and Folding. See pg 22 A.Q.A book</p> <p>Practical group/individual activity.- Making individual egg custards Pg 89. A.Q.A book use of egg to thicken sauces Record processes, specifications, flow charts</p>	<p>Watch video. Chemistry of cooking Answer questions related to the video. Discussion on Pg 69Quality Assurance Pg 69Quality Control Answer questions</p>	<p>Pg 89. A.Q.A book questions - use of eggs to thicken sauces Continuation of individual revision using engagerevision and other named web sites and book references. Always refer to your term revision plan, book and web site planning sheets</p> <p>Complete record of practical work carried out in the double lesson</p>	<p>Gelatinisation Coagulation Setting</p>	<p>Ingredients for short crust pastry and egg custard. Worksheets related to starter activity. A.Q.A.books Video - chemistry of cooking Pupil work book and revision books Pg 69</p>

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			Annotated sketch, specification flow chart for egg custard		
A 27.4.09	Lesson 1+2 Starter activity; Standard components Group work - fillings for vol-un vent cases Choux pastry Revision of roux sauces or alternative sauces using standard components. Record process, specification, flow chart on today's work. Suggest ways to develop your ideas. You should now be building up a selection of design ideas using eggs in buffet products.	Thursday group. Computer room. Continued revision. Monday group-in Y7 Dem; Scotch eggs and filled eggs Fill in worksheet-mind map recipe ideas.	Monday group complete for homework. Complete questions on eggs. Revise guide and workbook Pg 17 Mon and Thurs groups- Read chapter Standard components pg 136- and complete mind maps for using eggs in a selection of buffet products	Standard component	Samples of vol-un vent cases Choux pastry Fillings both savoury and sweet Worksheets Starter activity for standard components Pg 32 Standard component Pg 33-34,25-27,46-49,
B 4.5.09	11x May day No lesson for Monday group. Lesson 1+2 Thursday group Practical; Scotch eggs and filled/ piped eggs. Pupils to bring own ingredients x 2 eggs. I scotch egg	Different industrial manufacturing methods one-off, batch mass production, scaling up recipes Systems and control. Bench marks	Question Food safety from Maximise your marks Pg 59-61 Continued individual revision B.B.C. Bitesize	C.A.D. C.A.M One-off Batch Mass	Individual ingredients for scotch egg and filled / piped eggs Exam question

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	1 filled egg x2 halves filled with different ingredients Record of all work. Annotated sketch, product specification, flow chart, suggested developments	C.A.D. C.A.M. Use of computers in the food industry			
A 11.5.09	Go over mock exam paper Individually answer a sample exam paper	Fri Awards day			
B 18.5.09 NB Monday am Maths & English revision sessions	Go over last weeks exam paper				
Term 5 ends					