



Year 9

Food Technology

Length of exam: 60 minutes

Topic/s which will be covered:

- Healthy eating and nutrition (The Eat Well guide / 8 tips for healthy eating)
- Macro and Micro nutrients
- Food hygiene and safety
- Temperatures of bacterial growth
- Functions and properties of ingredients
- Food poisoning bacteria
- Dietary needs
- Food allergies

Equipment required:

You will need a black pen and a pencil for any design work.

Useful websites/resources/other information which might help students:

- Revision sheet (in the resources folder)
- www.bbc.co.uk/schools/gcsebitesize/design/foodtech
- Foodafactoflife.org.uk
- Student folders