

Year 10

Food Technology

Length of exam: 90 minutes

Topic/s which will be covered:

- Food hygiene and safety
- Temperatures of bacterial growth
- Healthy eating
- Hospitality job roles and their descriptions
- Commercial / non-commercial businesses
- Residential / non-residential businesses
- Food allergies / symptoms of food poisoning
- Services offered by the hospitality industry
- Recycle, reduce, re-use

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