

Food: Revision material on teams

Food science:

- Bread making and fermentation
- Cheese making process
- Enzymatic browning
- Coagulation
- Dextrinisation
- Gelatinisation
- Mechanical raising agents
- Emulsification

Nutrition:

- Protein
- Sugars
- Healthy eating guidelines
- Special dietary requirements
- Micronutrients
- Energy

Other:

- Sensory analysis, Food Safety, Cooking methods, Seasonal foods and waste

Useful websites:

- GCSE Bitesize – Home economics, Food and nutrition - [GCSE Home Economics: Food and Nutrition \(CCEA\) - BBC Bitesize](#)
- SENECA [Free Homework & Revision for A Level, GCSE, KS3 & KS2](#)
- AQA Food videos: You tube [Food Safety | Design and Technology - Food Preparation and Nutrition - YouTube](#)
- Food a fact of life [14 - 16 Years - Food A Fact Of Life](#)
- British nutrition foundation - <https://www.nutrition.org.uk>
- NHS – Eat well and Live Well - NHS (www.nhs.uk)
- YouTube revision – [AQA GCSE Food Preparation - YouTube](#)