

Food Preparation and Nutrition

Year 11 Mock Exam Information

Exam specification and exam board	AQA Food Preparation and Nutrition 8585 https://www.aqa.org.uk/subjects/food-preparation-and-nutrition/gcse/food-preparation-and-nutrition-8585/specification
Past papers available at	https://www.aqa.org.uk/subjects/food-preparation-and-nutrition/gcse/food-preparation-and-nutrition-8585/assessment-resources?secondaryResourceType=Question+papers%3BMark+schemes
Useful revision websites	https://www.bbc.co.uk/teach/class-clips-video/articles/zvjh8xs https://senecalearning.com/en-GB/revision-notes/gcse/food-preparation/aqa CGP revision guide, available in the library
<u>MOCK EXAM INFORMATION</u>	1 hour 45 minutes Section A- 20 marks, multiple choice questions Section B- 80 marks, a range of questions from 2 marks to 12 marks
Topics covered in mock	Section A- range of topics covering all content Section B- Topics include nutrition, food science, food choice, food provenance, food safety and sensory.
Recommended revision strategies	-Create flashcards -Recap food science and nutrition topics, these are key topics. -Use past papers to practice answering questions, have a go at marking them. -Practice longer answer style questions, particularly improving the diet or diet or meal comparison questions.
Top tips for your exam	-Read the question carefully, underline any key words. Make sure you are clear on what is being asked. -Check how many marks the question is. This is a rough guide on how many points you should be making e.g. 4 marks, 4 points.