

YEAR 10 FOOD TECHNOLOGY MOCK EXAM REVISION LIST

MAKE SURE YOU KNOW ABOUT THE FOLLOWING FOR THE MOCK EXAM

1. PASTRY

- Different types and the foods made out of each.
- Function of ingredients (why you need each ingredient in pastry)
- Faults and how to overcome them

2. CAKES

- Different methods and the cakes made out of each.
- What happens inside a cake when it rises.
- Function of ingredients
- Faults and how to overcome them.

3. BREAD

- Function of ingredients
- Faults and how to overcome them

4. GELATINISATION

- What happens inside a sauce when it thickens
- Faults and how to overcome them.

5. AERATION AND COAGULATION

- Changes in protein foods when they are heated

6. EGGS

- Different types of egg production. Advantages and disadvantages of each.

7. STANDARD FOOD COMPONENTS

- What they are and why they are used.
- Examples
- Advantages and disadvantages.

8. FOOD HYGIENE

- Cross contamination
- High risk foods
- Danger zone

- Important temperatures we've learnt
- Chilling and freezing- what happens inside the food
- Freezer markings
- Safe Storage of high risk foods

9. PACKAGING AND LABELLING

- Functions of a package
- Advantages and disadvantages of different types of packaging materials
- Information needed on a package by law.
- Environmental problems concerned with packaging