

Subject area :		
	Needs to	How
1	Revise for your mock exam	<ul style="list-style-type: none"> - AQA GCSE revision guide practice questions - Class book - Past papers - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010 - https://www.bbc.co.uk/bitesize/subjects/zdn9jhv
2	Revise carefully for your exam section A: Multiple choice answers	<ul style="list-style-type: none"> - AQA GCSE revision guide practice questions - Class book - Past papers - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010 - https://www.bbc.co.uk/bitesize/subjects/zdn9jhv
3	Revise carefully for your exam section B: Diet nutrition and health	<ul style="list-style-type: none"> - AQA GCSE revision guide practice questions - Class book - Past papers - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010&topic_id=8642 - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010&topic_id=8699 - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010&topic_id=8728
4	Practise answering longer exam questions	<ul style="list-style-type: none"> - Revision guide - VLE W:\Technology\Food Prep and Nutrition\Past Papers
5	Revise nutrients needed in the body and diet	<ul style="list-style-type: none"> - https://www.bbc.co.uk/bitesize/guides/znnqghv/revision/1 - https://www.bbc.co.uk/bitesize/guides/zpt33k7/revision/1 - https://members.gcsepod.com/shared/podcasts/title/12329/75857 - https://members.gcsepod.com/shared/podcasts/title/12330/75862 - https://members.gcsepod.com/shared/podcasts/title/12387/76284

		<ul style="list-style-type: none"> - Revision guide - Class book
6	Revise technical cooking methods and skills to allow you to plan accordingly for your NEA2	<ul style="list-style-type: none"> - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010&topic_id=8739 - YouTube – Bridgewater faculty e.g. https://www.youtube.com/watch?v=wBvvh7DdcEc - Recipe books - Practical logs
7	Practice cooking skills at home	<ul style="list-style-type: none"> - https://members.gcsepod.com/content?subject_id=6013&exam_board_id=1010&topic_id=8739 - YouTube – Bridgewater faculty e.g. https://www.youtube.com/watch?v=wBvvh7DdcEc - Recipe books - Practical logs
8	Practice how to complete a sensory analysis and how best to present findings	<ul style="list-style-type: none"> - https://members.gcsepod.com/shared/podcasts/title/12562/77169 - Class books - Revision guides - https://members.gcsepod.com/shared/podcasts/title/12482/76763
9	Practice evaluation dishes made.	<ul style="list-style-type: none"> - https://members.gcsepod.com/shared/podcasts/title/12562/77169 - Class books - Revision guides - https://members.gcsepod.com/shared/podcasts/title/12482/76763
10	Make sure all NEA/controlled assessment sheets are completed fully to reach your target level.	<ul style="list-style-type: none"> - W:\Technology\Food Prep and Nutrition\Food Prep & Nutrition\NEA 2

Next Three Steps report

Each subject area to identify: a) in the first column, 10 likely PLCs/topics for revision; b) in the second column, sources of help / means of revision (GCSE pods, Oaks Academy Lessons, VLE, YouTube tutorials, weekly enrichment sessions, websites, subscription sites that pupils can access free of charge, anything else you consider useful).

