**Subject: Food Technology**

**What is the test about?**

Section A will test knowledge from across the year covering a range of topics including;

* Food Hygiene and safe food storage including temperatures
* Nutrition – names of nutrients/function/sources
* Healthy eating guidelines – Eatwell guide/8 tips for healthy eating

Section B will test this terms knowledge (to the date of the test) and will include questions on topics relating to;

* Food labelling and the law
* Milk processing

Section C is about food labelling and marketing as well as interpreting a food label to show their understanding of what the label tells them about a particular product.

**What do pupils need to revise?**

Students need to revise:

* Food Hygiene and safe food storage including temperatures
* Nutrition – names of nutrients/function/sources
* Healthy eating guidelines – Eatwell guide/8 tips for healthy eating
* Food labelling and the law
* Milk processing
* Pre-read the comprehension article.

**What format of questioning will be used?**

Section A and B are in a multiple-choice format.

Section C is a comprehension style of questions – students are required to read an article about food labelling/advertising and must use that information to answer a series of questions. They will also interpret a food label to show their understanding of what the label tells them about a particular product.