

YEAR 11 FOOD TECHNOLOGY REVISION

Paper 3 & 4 – Theme: Fish

TRIAL EXAM QUESTION.

Fish can be used in many products and can be preserved in a variety of ways.

A) State **two** methods of preserving fish:

Method 1:.....

Method 2:.....

B) Name **two** methods a manufacturer could use to promote a new fish product:

Method 1:.....

Method 2:.....

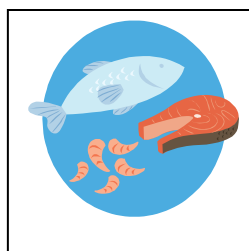
C) A design specification for a sandwich is shown below:

- Bread based.
- Uses fish.
- Crunchy texture.

In the space below sketch and label a sandwich that would meet the design specification.

Other topics to revise for theme:

- Structure and composition of fish (class notes).
- Fish – Revision guide.
- Methods of cooking (class notes)
- Types of fish products currently available.



It is suggested that you thoroughly revise the following to achieve your full potential in your exam.

Nutrition

You should know the function, source, deficiencies and types of the following:

- Carbohydrates
- Fats
- Protein
- Vitamins Fat soluble
- Vitamins Water soluble
- Minerals

Medical factors

Learn about the following:

- Food and pregnancy
- Coronary heart disease
- Diabetes
- Lactose intolerance
- Allergies
- Coeliacs

Religion and Ethics

Bacteria

You should know the following:

- What high risk and low risks are and examples
- Conditions for growth and kill/ denature
- Food hygiene
- Types of food poisoning bacteria, where they are found and symptoms.

Low temperature methods for food

This includes:

- Chilling
- Cook chill
- Freezing

High temperature methods

You should know:

- Pasteurisation
- Canning
- Industrial equipment

Computer aided design and Computer aided manufacture

You need to know where these can be used!

Scales of production:

- Once off production
- Mass production
- Batch production

Quality Assurance and Quality control

What are these and give examples where they can be found.

- Know what the Food safety act of 1990 is and why it is important
- HACCP
- The different types of contamination
- What and EHO is and what their role is
- Know what a trading standards officer is and their role.

Food labelling (legal and voluntary requirements)

Food packaging (uses and types)

Websites to try!

- www.bbc.co.uk/gcsebitesize
- www.s-cool.co.uk/gcse/food-technology
- www.u2learn.com



Good Luck

