

# Design & Technology 5.15 pm & Food Preparation and Nutrition



Students have already completed coursework worth 50% of the GCSE.

They have only one exam this summer, worth the other 50%.

Students have lots of revision materials.

We are revising exam technique in class.



# All important documents are in the Google Classrooms.

The screenshot shows a Google Classroom interface for the class "11W-Ft2 CHO". The browser's address bar displays the URL "classroom.google.com/c/Mzg4MjcxNzg4MTY1". The page header includes navigation tabs for "Stream", "Classwork", "People", and "Marks", along with a profile icon for the teacher. The main content area features a blue banner with the class name and a graduation cap icon. On the left sidebar, there is a "Meet" section with a "Join" button and a note "Not visible to students", a "Class code" section showing "aoe33s6", and an "Upcoming" section stating "No work due in soon" with a "View all" link. The main stream area contains an announcement from the teacher, P. Cornish, dated 2 May, regarding SENECA revision assignments. The announcement includes a link to a specific assignment page: <https://app.senecalearning.com/dashboard/class/fnin25at55/assignments/assignment/364c511d-6b4f-4318-9693-f51cef05f0f3>. At the bottom, there is a comment input field with a microphone icon.

Any of the syllabus may be tested in the short answer, or multiple choice questions.

Advanced information details the topics that will form the longer answer questions.

The screenshot shows a Google Classroom interface with a PDF document titled "WJEC Eduqas GCSE Food Preparation and Nutrition Advance Information 2022.pdf" open. The document features the WJEC and Eduqas logos at the top. Below the logos, the text reads: "GCSE FOOD PREPARATION AND NUTRITION C560QS Summer 2022 examinations". A table provides details for Component 1: "Principles of food preparation and nutrition" on "Monday, 20 June 2022". The document is titled "Advance Information" and includes a section for "General information for students and teachers". The first sentence of this section is partially visible: "This advance information provides the focus of the content of the Summer 2022 examination paper." The browser's address bar shows the URL "classroom.google.com/c/Mzg4MjcxNzg4MTY1".

WJEC cbac

eduqas

**GCSE**  
**FOOD PREPARATION AND NUTRITION**  
**C560QS**  
**Summer 2022 examinations**

Component 1	Principles of food preparation and nutrition	Monday, 20 June 2022
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**Advance Information**

**General information for students and teachers**

This advance information provides the focus of the content of the Summer 2022 examination paper.

Follow the Seneca link to revise knowledge and answer questions on the advanced topics.

The screenshot shows the Seneca Learning dashboard for a user named '11W-Ft2'. The main heading is 'GCSE Advanced Info Revision from EDUQAS' with a 'Start assignment' button. Below this, there is a section for 'Food Preparation & Nutrition: Eduqas GCSE' with a start date of 2 May 2022 at 16:00 and a due date of 22 Jun 2022 at 16:15. A list of topics is shown on the right, including Breads, Cereals, Flour, Oats, Rice, Potatoes, Pasta, and End of Topic Tests for Breads, Cereals & Flour, and Oats, Rice, Potatoes & Pasta.

The screenshot shows the Seneca Learning interface for a lesson titled 'Bread'. The lesson is part of the 'Food Preparation & Nutrition: Eduqas GCSE' course. The main content area features a video titled 'Making bread' with a 'New' tag. Below the video, the text states: 'Bread is a staple food. Staple foods are foods that form a big part of our diets and are eaten often.' The main ingredients for making bread are listed as Yeast, Flour, Salt, and Milk or water (liquid). It also notes that Sugar/fat is optional. The final step is: 'We combine these ingredients to make dough. We then knead, prove, shape and bake the dough to form bread.' A 'Scroll down to continue' button is visible at the bottom.



There is no substitute for answering practice questions on paper, and then checking against the revision guide to correct mistakes and improve answers.

## Food Preparation & Nutrition

Paper copies of questions based on the Advanced Information

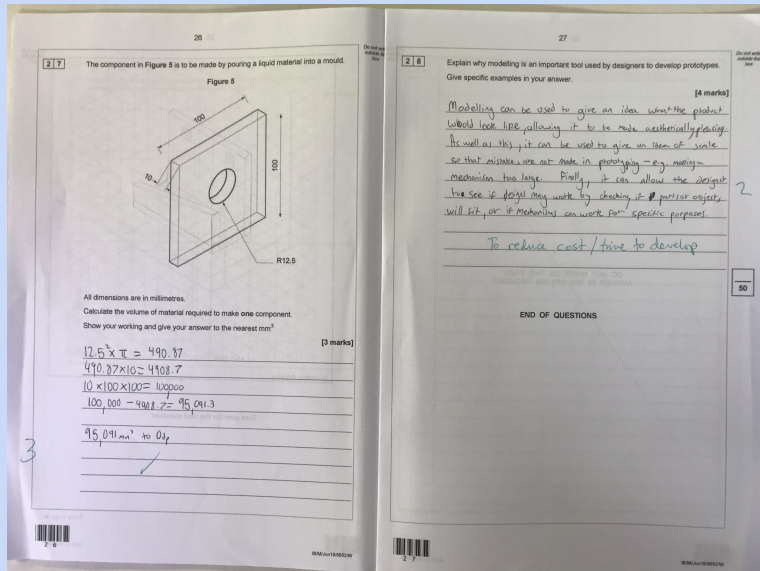
All students have been given a revision guide - test students on the knowledge

## Design & Technology

A - Core principles - short answers

B - Specialist - wood-based processes

C - Designing - redesign, collaboration & drawing



## What does 'analyse and evaluate' mean?

Look at the picture of a children's playhouse and the specification below.

- For use by children age 3-8.
- Suitable for installation on a flat surface.
- Wear resistant finish applied to all parts.
- Recessed/flush fitting construction fittings used.
- All fittings are tamper proof.
- Use of weatherproof materials.
- Designed for external use.
- Parts designed to be bolted together.



1. Analyse and evaluate the playhouse in terms of inclusion of safety features. [4 marks]
2. Analyse and evaluate the playhouse in terms of suitability for the user. [4 marks]