Year 11 revision:

1: Commodities:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food_Nutrition_Y10__Knowledge_Organiser.pdf Commodities knowledge organisers including characteristics (pages 1 – 11)

https://www.youtube.com/watch?v=bTES 33CbHE what is a food commodity?

Nutritional information of whole grains:

https://www.youtube.com/watch?v=OEk5LzAOuoA&t=37s whole grains nutrition facts

Origins of commodities grains:

https://www.youtube.com/watch?v=y8vLjPctrcU&t=3s how bread is made.

https://www.youtube.com/watch?v=kxAEiHCErSA how is rice grown

https://www.youtube.com/watch?v=D hl5LEBIms how are oats grown

Meat, fish, poultry and eggs:

https://www.youtube.com/watch?v=2TGYdAvVdxQ Commodities – meat, fish, poultry https://www.youtube.com/watch?v=w8PIp- 3g 0 meat, poultry and fish nutritional aspects (indepth)

https://www.youtube.com/watch?v=o3LGMkKTVW0 farm to fork fish

https://www.youtube.com/watch?v= klc5baCEoQ eggs farm to fork

https://www.youtube.com/watch?v=0dmZKRLLjZ4 beef farm to fork

2: Nutrition:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food Nutrition Y10 Knowledge Organiser.pdf Knowledge organisers macro and micro nutrients (pages 12-13)

https://www.bbc.co.uk/bitesize/guides/z8rqw6f/revision/1 Food and nutrition for good health

https://www.bbc.co.uk/bitesize/guides/zpt33k7/revision/1 Micronutrients

https://www.bbc.co.uk/bitesize/guides/znnqqhv/revision/1 Macronutrients

https://www.bbc.co.uk/bitesize/guides/ztw3y4j/revision/1 Water and fibre

https://www.youtube.com/watch?v=KSKPgaSGSYA protein focus 1

https://www.youtube.com/watch?v=WTMCLgXvd2Y protein focus 2 (INDEPTH)

https://www.youtube.com/watch?v=ywH2 KfrOUc protein focus 3 (more fun in-depth)

https://www.youtube.com/watch?v=xoV4hYr8g8Q meat fish and other proteins healthy shopping guide

https://www.youtube.com/watch?v=9oKPV c-ug8 - gastro lab (fats)

3:Diet and nutrition:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food Nutrition Y10 Knowledge Organiser.pdf Knowledge organisers for diet and nutrition (pages 14- 15)

https://www.bbc.co.uk/bitesize/guides/z7yttv4/revision/1 Nutrition and life stages

https://www.bbc.co.uk/bitesize/guides/zk92msg/revision/1 Health issues

https://www.youtube.com/watch?v=UIQ1Hyq9HG0 guidelines for healthy eating

Calculate energy and nutritional values of recipes and meals:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food_Nutrition_Y10__Knowledge_Organiser.pdf knowledge organiser nutritional facts

https://www.bbc.co.uk/bitesize/guides/zqj66yc/revision/1 Energy and nutrients (focus on slide 2, but read all)

https://www.bbc.co.uk/bitesize/guides/zcbyrdm/revision/1 focus on slide 4 (calculating dietary requirements.

https://www.bbc.co.uk/bitesize/guides/zgvnpbk/revision/1 Special diets

https://www.bbc.co.uk/bitesize/articles/zc8bydm Diet

4: The science of food:

The effects of cooking on food:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food_Nutrition_Y10__Knowledge_Organiser.pdf food science - heat transference, what happens with food while cooked.

https://www.youtube.com/watch?v=HpCvWuvCUoA conduction, convection and radiation

https://www.youtube.com/watch?v=fiFi-d0RwKo healthier cooking methods and palatability

https://www.youtube.com/watch?v=LouNnXUmANs Function of Fats in food

https://www.youtube.com/watch?v=OoCqGDn1Daw Function of flour in baking

https://www.youtube.com/watch?v=VVU2ujrfGf0 meaning of palatability

https://www.youtube.com/watch?v=flxmB8NKMzE food safety

Storage and health and safety:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food Nutrition Y10 Knowledge Organiser.pdf Knowledge organisers health and safety and storing food (pages 16-17)

https://www.bbc.co.uk/bitesize/guides/z77v3k7/revision/1 BBC Bite size food safety worksheet/video/tests

https://www.bbc.co.uk/bitesize/guides/zndnsrd/revision/1 BBC Bite size food safety worksheet/video/tests 2

https://www.youtube.com/watch?v=flxmB8NKMzE&t=30s food safety

https://www.youtube.com/watch?v=QBts xSV2wo food safety overview

https://www.food.gov.uk/safety-hygiene/best-before-and-use-by-dates Date marks – use by and best before

https://www.youtube.com/watch?v=Net6HIJKgig storing food

https://www.youtube.com/watch?v=LPWvzW82kWU food preservation

https://www.youtube.com/watch?v=55ApZ0LlbrM HACCP what is it?

5. Where food comes from:

Food provenance:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food_Nutrition_Y10_Knowledge_Organiser.pdf sustainability with food (page 19, 21, 22)

https://www.youtube.com/watch?v=jRQEi-C5GDg Brilliant video on carbon footprint.

https://www.bbc.co.uk/bitesize/guides/zks8jty/revision/1 BBC Bitesize worksheets/video/tests

https://www.youtube.com/watch?v=9Opt06QF9WY BBC food provenance kids video

https://www.youtube.com/watch?v=bZunlpj95G4 food provenance (start at 2.03)

https://www.youtube.com/watch?v=GZyDm9EzCew Provision of food in the UK

https://www.youtube.com/watch?v=46 cL9Uwz9c global food supply and impact of food insecurity

https://www.youtube.com/watch?v= 6xlNyWPpB8 Journey of a plastic bottle

 $\underline{\text{https://www.youtube.com/watch?v=98UZ-SItr9Y}} \text{ buying local foods}$

https://www.youtube.com/watch?v=aetw560Xjhg What is Fairtrade

Food manufacturing:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food Nutrition Y10 Knowledge Organiser.pdf knowledge organisers for primary and secondary processing

 $\underline{https://www.youtube.com/watch?v=RkdBKb0nokM\&list=PLcvEcrsF_9zInjxnoPbjRXHScwzEKTuGr\&index=5}\ Foodproduction$

https://www.youtube.com/watch?v=hrAMgAativA fish to finger - primary to secondary

6. Factors affecting choice:

https://www.eda.staffs.sch.uk/wp-content/uploads/2018/10/Food Nutrition Y10 Knowledge Organiser.pdf knowledge organisers (page 24, 26)

https://www.youtube.com/watch?v=r6Uezl_Pveg factors that influence eating habits and food choices
https://www.bbc.co.uk/bitesize/guides/z7fw7p3/revision/1
BBC Bitesize factors affecting food choice
worksheets/videos/tests