

# Design and Technology Exam Preparation and Support

- GCSE Graphics AQA
- GCSE Textiles AQA
- GCSE Resistant Materials AQA
- GCSE Catering WJEC

- All students will have completed their coursework unit worth 60% of GCSE
- Exams are in May/June and worth 40% of GCSE
- Your child should have:
  - A revision guide
  - An exam question booklet
  - An answer booklet
  - A plan of revision lessons and topics from now till the exam
  - Past papers and mark schemes

## Tips for success

- ✓ Prepare for lessons by reading around topic before lesson using guide
- ✓ Completing all exam revision HW
- ✓ Practicing questions in booklet
- ✓ Completing past paper questions, especially longer questions (these are available online and will be on SMH)
- ✓ Making a glossary of key terms
- ✓ Mind mapping key topics before and after lessons
- ✓ Completing quizzes on BBC bitesize

Date	Topic	Revised	HW
<u>1 WED A</u> <u>20/4</u>	<u>Food Service</u>		
<u>1</u>	<u>Job roles, employment &amp; training</u>		
<u>2 WED B</u> <u>27/4</u>	<u>Health, safety &amp; hygiene</u>		
<u>2</u>	<u>Food safety Act</u>		
<u>2 FRI B</u> <u>29/4</u>	<u>Food hygiene regulations</u>		
<u>2</u>	<u>HACCP (Hazard Analysis Critical Control Points)</u>		
<u>2</u>	<u>HASWA – Health and safety at work Act 1974</u>		
<u>3 FRI B</u>	<u>Risk Assessment</u>		
<u>3</u>	<u>The health and safety executive (HSE) five point plan</u>		
<u>3</u>	<u>Fire regulations</u>		
	<b><u>Exam Paper</u></b>		
<u>4 WED A</u> <u>4/5</u>	<u>Food preparation</u>		
<u>4</u>	<u>Cooking methods</u>		