

<b>Subject</b>	<b>Food</b>
<b>Exam Board</b>	<b>AQA</b>

<b>Date of Exam:</b>	Thursday 14 <sup>th</sup> June 2018	
<b>Tier:</b>	All students sit one tier	
<b>Paper number / name:</b>	8585	
<b>Length of exam:</b>	1.45 hours	
<b>Content of paper, topics, units, focus of question, other useful information:</b>	<p><b>50% written examination</b></p> <p><b><u>Topics:</u></b></p> <ul style="list-style-type: none"> <li>• <b>Food, nutrition and health</b></li> </ul> <p>Protein, Fats, Carbohydrates, Vitamins and Minerals, Water</p> <p>Balanced diet, food choices, energy needs, diet nutrition and health.</p> <ul style="list-style-type: none"> <li>• Food science</li> </ul>	

	<p>Why food is cooked, heat transfer methods, cook methods, temperatures, chemical and functional properties of food.</p> <ul style="list-style-type: none"><li>• <b>Food safety/Spoilage</b></li></ul> <p>Food spoilage and contamination, microorganisms and enzymes, the signs of food spoilage, microorganisms in food production, bacterial contamination, principles of food safety, buying and storing food, preserving, cooking and serving food.</p> <ul style="list-style-type: none"><li>• <b>Food choice</b></li></ul> <p>Factors affecting food choice, factors that influence food choice, food labelling, marketing influences, traditional foods.</p> <ul style="list-style-type: none"><li>• <b>Food provenance</b></li></ul> <p>Environmental impact and sustainability, food sources, food and the environment, sustainability of food, food production, technological developments associated with</p>	
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