

Revision List

Food and Textiles

Year 7 Food - exam only for pupils currently studying Food Technology:

Where food comes from and examples of food that is grown, reared, caught and processed

Hygiene rules for working in Food

Working safely in Food

Food safety

Equipment used in Food – be able to identify and state uses of equipment

Parts of a cooker – hob, grill and oven

Healthy eating and the 'eatwell guide'

Nutrients – function and food sources

Preparing Food - Bridge hold and claw grip, Rubbing-in method

Year 7 Textiles - Exam only for pupils currently studying Textiles Technology

Working safety in Textiles

Uses and Function of equipment for Textiles

Joining fabric together – right and wrong side of fabric, seam allowance, hand sewing, open seam, reverse stitch

Use of the Sewing Machine - different parts of a sewing machine and state the function/use

Fastenings

Year 8 Food and Textiles Exam

Food

Hygiene rules for working in Food

Working safely in Food

Food safety – ways to avoid Food Poisoning

Healthy Eating and the 'eatwell guide'.

Illnesses/diseases associated with too much or too little of certain types of foods

Combining Ingredients – be able to state ingredients used and methods:

- Sauce Making
- Pasta making
- Rubbing-in method
- Whisking method
- Creaming method

Textiles

Working Safety in Textiles

Uses and Function of equipment used in Textiles

Identify parts of a Sewing Machine and function

Joining fabric together – right and wrong side of fabric, seam allowance and reverse stitch

Fabric Construction - fibre, yarn, fabric, weaving, knitting

Classification of Fibres – Natural and Man-made

Tie Dyeing

Applique – definition and methods to use, hand sewing and machining