

Revise for OCR GCSE Food Technology

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Content

I was expecting a book based on theory and was surprised to find a lot of information that would be helpful to students whilst undertaking their coursework. The title: Revise for OCR GCSE Food Technology, is deceptive, as it is a book that supports the GCSE Food Technology course as well as aiding revision. The book also supports the work of other examination specifications.

The contents of the book are based on two major areas: Designing and Making, and Knowledge and Understanding. At the end of each section there are a series of questions and then possible answers are included at the back of the book. The third area of the book contains examination questions with an examiners mark scheme.

The book is up to date with some current issues such as smart, genetically modified and organic foods.

Effectiveness in addressing target audience

The book is certainly aimed at GCSE students and the work is presented in various forms from tables to brainstorm along with some illustrations. A criticism could be that the illustrations are not in colour and that the clarity of some of the photographs could be improved. For the visual learner there could be more diagrams to explain the work.

Key words are recorded in the margin, which is certainly helpful for revision. The tables of information will be helpful for many students and are certainly informative.

At the end of each section key points are listed, but these are very brief and recording information under bullet points is unnecessary. Many students will find this an easy way to understand the topics because they are not searching for facts lost in a lot of text.

Value to the user

After each chapter there are a series of questions to test understanding and the answers can be found at the back of the text. There are also activities for the candidates to carry out, for example: draw and complete an annotated sketch of a

layered dessert. The text contains examples of how to annotate an idea. Drawings in this section illustrate 2D and 3D and cross sections, something that in my experience, students of Food Technology often find difficult. Explanations are given concerning the information that should be included in, for example a product specification and the benefits and limitation of different methods of processing

Capability to support pupils and teachers

For the student who wants to improve their grade this is a book that they could work through on their own. At school, a teacher could encourage students to include relevant information for use within their coursework especially in relationship to industrial practice. Examples include the contrast in equipment in a product development kitchen with a large-scale manufacturer. There is a useful section on the application of ICT in designing and manufacture.

Strengths and weaknesses

This is a compact book with a great deal of information. Its major failing is that there is no index and the contents page at a glance would not indicate to candidates what would be included in that particular section of the book.

Readability, presentation and cost

The book is readable and affordable at £5.99 with easily accessible information.

This is a useful book that many teachers might consider using throughout a GCSE Food Technology course, however other more detailed books would be needed to supplement some area of information and to extend the more able student.

Revise for OCR GCSE Food Technology
B Greatwood

Appropriate content	////	Generic use	↔
Pupil/student use	////	One of a series	
Teacher resource	////	Photocopiable	
Visuals	////	Pupil/student activities	↔
Overall style	////	Cross-curricular	

* Suitable for top KS3, most KS4 and some KS5

** Questions and activities at the end of each section. Examination questions at the end of the book.

