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ACCESS FM

Using ACCESS FM to improve literacy In Food Technology when analysing.

A - Aesthetics (Presentation)
C - Cost (Price? Value for money?)
C - Customer (Who is it aimed at?)
E - Environment (Responsibly sourced)
S - Safety (tools/equipment)
S - Size (Portion/Healthy Eating)
F - Function (Specific Ingredients/ Eatwell Plate/ Special Diets)
M - Materials + Method (Ingredients/Tools, What? Why? How?)

Remember, ACCESS FM can be used to help your recipe design and evaluation/sensory analysis.

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Using 4 R's to improve literacy in Food Technology.

- Read
- Record
- Review
- Redraft

Read through the theory and exam questions.
Record important points from text.
Review the information against what the question is asking.
Redraft potential answers.

Check what the theory content is for your exam and see which chapters cover this in the course textbook.

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Using SCAMPER to improve literacy in Food Technology when developing ideas/recipes.

S - Substitute (What else could be used?)
C - Combine (Put together differently)
A - Adapt (Adjust)
M - Modify (Change the form)
P - Purpose (Give another purpose)
E - Eliminate (Take part away)
R - Rearrange (Change layout)

Remember: The words above are NOT rules, make your own up and give it a go!

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P+SA

JAMBLED&T

In order to improve your work, why not try some Peer & Self Assessment before asking your teacher?

WWW - What Went Well?
EBI - Even Better If?
3KW - 3 Key Words?
SPaG - Spelling, Punctuation & Grammar

What else could we try?
- **Explain 2 key points about the lesson to a peer.**
- **Ask a question to a peer before asking the teacher.**
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Using S.E.E is essential for success in Food Technology.

- **STATEMENT**
- **EVIDENCE**
- **EXPLAIN**

Make a statement, find some evidence to back it up then explain what the evidence proves. S.E.E shows that you have read and understood the information in detail.

Quorn is a good vegetarian substitute. It is made from Mycoprotein. In dishes, Quorn has the taste, appearance and texture of meat and provides an alternative source of protein suitable for vegetarians.

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- Rewrite and improve
- Correct spellings
- Grammatical Errors
- Respond to verbal feedback
- Copy out neatly
- Likes or dislikes about work
- Set targets for improvement
- Compare your work with others
- RAG learning objectives

'Directed Improvement & Reflection Time' gives you the opportunity to improve your work by reacting to feedback. Why not use some of the points above to make a start?

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