



GCSE Food Preparation & Nutrition Mock Revision List

Year 11 – November 2026

UNIT/EXAM	CONTENT/SKILLS
AQA GCSE Food Preparation and Nutrition (8585/W) • Written paper: 1 hour 45 minutes • 100 marks • 50% of GCSE	✓ Vitamins and Minerals ✓ Heat transfer methods ✓ Food safety – contamination and temperatures ✓ Food cooking methods ✓ Food storage ✓ Food science ✓ Functional and Chemical properties of food ✓ Primary processed foods ✓ Food miles ✓ Factors affecting food choice ✓ Food labelling and packaging ✓ Food fortification ✓ Nutrition and health ✓ Raising agents ✓ Consumer choice ✓ Genetically modified foods ✓ Food processing and production

Specification & Link to Past Papers

[AQA GCSE Food preparation and nutrition \(8585\)](#)

Essential equipment

Black pens

Pencil

Key Information

Section A – 20 multiple choice questions

Section B - a range of questions from 2 – 12 marks

Revision materials

CGP New Grade 9-1 GCSE Food Preparation and Nutrition: AQA revision guides.

Revision resources on Teams, Sharepoint, revision tasks from department.

Students are more than welcome to borrow paperback revision guides from the food room on a loan basis.

Suggested revision activities

<https://www.senecalearning.com/>



Testbourne Community School

<https://www.bbc.co.uk/bitesize> - Food and nutrition for good health – CCEA
<https://www.gcsepod.com/>