

Food			
Question number	Question	Total available	Link to support
2.1	3 rules food storage	3	Seneca - (Food Safety)
2.2	Safety rules preparing raw chicken	2	Seneca - (Food Safety)
2.3	Safety rules cooking raw chicken	2	Seneca - (Food Safety)
2.4	Define cross contamination	2	Seneca - (Food Safety)
2.5	Soup cross contamination and prevention	4	Seneca - (Food Safety)
3.1	High and low biological value protein	6	Seneca - (HBV/LBV)
3.2	Vitamin loss when cooking	4	Seneca - (vitamins)
3.4	Main meal for an adult	9	Seneca - (informed choices for balaced diets)
4.1	3 functions of carbohydrate	3	Seneca - (carbohydrates)
4.2	Healthy eating guidelines for children	6	Seneca - (informed choices for balaced diets)
4.3	Custard tart - faults and prevention	11	Seneca - (Functional and chemical properties of food)
5	Heat transfer	6	Seneca - (Heat Transfer)
6.1	Explain advantages of buying locally	6	Seneca - (food & the environment)
6.2	Food marketing	6	Seneca - (food marketing)
6.3	Advantages/disadvantages fair trade	4	Seneca - (food and the environment)