



Revision Calendar for the Easter Break

Two weeks off at Easter feels so different to the end of the winter term with the Christmas break, as naturally, the weather is nicer, flowers are blossoming, the clocks change so we have more daylight, lighter evenings, there is a different energy! The next two weeks are a sweet spot for revision time. You can get ahead of yourself and create a great foundation to feel success in the exam period.

Here's the secret: **balance is everything.**

Rejoice, Rest, Revise, Reflect, Recharge. Each should get its moment in your day. Yes, revision *is* part of that balance (we promise it won't ruin your holiday vibe). To help you out, we've created a short, easy-to-follow **Revision Calendar** for the two-week break. Think of it as your guide - not strict rules. If you want to extend it or add your own spin, go for it!

How to Use It

Each morning (once you have decided what's happening that day), ask yourself:

What time for revision have I got today? - Be realistic. Start small and build it up piece by piece.

When can I do it? - Pick a slot and make a mini 'date' with your future self.

Which subject or topic do I want to tackle? - What needs your attention? What have you been putting off?

Which revision technique will I use? - How will I approach revision in an active manner? If the family's around, could you turn it into a quiz?

Once you're done - Tick it off or give it a celebratory doodle or have a crème egg (how do you eat yours?). Whatever makes you feel good.

Reflect - Spend a minute thinking about the revision you've just done. What worked well? What's the next step? What could you do differently next time?

Remember to 'chunk' your time

Use 'Spaced Learning': **Read → Transform → Recall. 20-minute, focused sessions of work, with short breaks in between.**

🌟 **MADE Top Tip:** Put your phone on silent and leave it out of sight during your revision. Your brain will thank you, and so will your grades!



	Example	Sat 28 th March	Sun 29 th March	Mon 30 th March	Tues 31 st March	Weds 1 st April	Thurs 2 nd April	Fri 3 rd April Good Friday
Time Today (hrs) When?	1.5hrs 10.30am - 12:30pm with break							
Subject	English							
Topic	Command verbs - How to decode a question							
Revision Method	Mind Map							
Done Doodle								
Reflect	The colour is working well. Next step: Do a Practise Past Paper (English)							

	Example	Sat 4 th April	Sun 5 th April	Mon 6 th April Easter Monday	Tues 7 th April	Weds 8 th April	Thurs 9 th April	Fri 3 rd April
Time Today (hrs) When?	1.5hrs 10.30am - 12:30pm with break							
Subject	English							
Topic	Command verbs - How to decode a question							
Revision Method	Mind Map							
Done Doodle								
Reflect	The colour is working well. Next step: Do a Practise Past Paper (English)							

Command Verbs – A Piece of Cake

Command Verb	Meaning	Example
Describe	Give an account, including all the relevant characteristics, qualities, or events. Link facts, information, events or processes in logical order.	A cake is a sweet and baked dessert that is typically made from a combination of flour, sugar, eggs, butter or oil, and raising agents such as baking powder or baking soda. The basic ingredients can be varied to create a wide range of cake varieties with different flavours, textures, and appearances. Additional ingredients, such as flavourings (vanilla, chocolate, fruit extracts), fruits, nuts, or chocolate chips, may be included to enhance the taste and texture. Cakes are commonly enjoyed during celebrations such as birthdays, weddings, anniversaries, and other special occasions. They have become a symbol of joy and festivity, and the diversity of cake recipes allows for a wide range of flavours to suit different preferences.
Explain	To give account of the purposes or reasons	A cake is a sweet, baked dessert that typically consists of a mixture of basic ingredients, including flour, sugar, eggs, butter or oil, and a raising agent. The exact proportions and additional ingredients can vary, leading to a wide variety of cake types with different flavours, textures, and appearances. The process of making a cake involves mixing the ingredients to form a batter, which is then baked in an oven. The raising agent, such as self raising flour, baking powder or baking soda, causes the batter to rise, resulting in a light and airy texture. The choice of ingredients and baking techniques can influence the final characteristics of the cake. Cakes are often enjoyed on special occasions and celebrations, such as birthdays, weddings, or holidays. They can be decorated with various toppings, including frosting, icing, fondant, fruits, nuts, or chocolate, to enhance both the taste and visual appeal. The versatility of cakes makes them a popular and beloved dessert around the world.
Outline	A description setting out main characteristics/points	A cake is a sweet, baked dessert that typically consists of a mixture of basic ingredients, including flour, sugar, eggs, butter or oil, and a raising agent. The exact proportions and additional ingredients can vary, leading to a wide variety of cake types with different flavours, textures, and appearances.
Identify	Recognise, list, name or otherwise characterise	The object in the picture on the plate with two layers, a layer of butter icing and a dusting of icing sugar is a cake.
Define	State or describe the nature, scope or meaning.	A sweet, baked treat that is usually made form a mixture of basic ingredients, including flour, butter, sugar and eggs. Cake batter can be coloured or flavoured with many different ingredients which will impact the final product.

Here's some of our work on Command verbs. You're welcome. 😊

Recommend	Use analysis of data to evaluate options and make a justified advisory decision. Instructions 'with justification' should be included with the question.	The choice between using butter or oil in cake batter depends on the specific recipe and desired outcome. Both butter and oil contribute moisture and fat to the cake, but they have different characteristics that can affect the texture and flavour. Butter adds a rich, creamy flavour to cakes, which can be desirable in certain recipes and cakes made with butter tend to have a more tender crumb and a slightly firmer texture. Oil contributes moisture to the cake and helps keep it moist for a longer time. Cakes made with oil often have a lighter and more delicate texture. They may also be more moist and less dense. If you want a cake with a rich, buttery flavour and a slightly firmer texture, I would recommend that you use butter. If you want a cake that is moist, light, and has a more neutral flavour, then I would recommend that you use oil.
List	To make a list	Cake ingredients typically include: <ul style="list-style-type: none">• Flour• Eggs• Butter/Oil• Sugar
Analyse	Separate information into components and identify their characteristics. Discuss the pros and cons of a topic or argument and make reasoned comment.	<p>When baking a cake it is best to consider its overall characteristics, including appearance, texture, flavour, and structure. The colour of the cake can vary based on ingredients like cocoa, vanilla, or food colouring. Cakes come in various shapes and sizes, depending on the chosen baking tin. A well-baked cake should have a golden-brown crust with a smooth and even surface. The internal structure of the cake, known as the crumb, should be uniform and well-formed it should not be too dense or too airy. The cake should be moist without being overly wet or dry and the texture should be consistent throughout the cake. The sweetness level should be balanced, complementing any other flavours present. The flavour of the cake ingredients, such as vanilla, chocolate, or other extracts, should be discernible. If the cake includes fruits, nuts, or chocolate, their flavours should harmonize with the overall taste.</p> <p>The cake should have risen appropriately, achieving the desired height. The cake should hold its shape without collapsing or being overly crumbly. The cake should look appetising, with any decorations or frosting enhancing its appearance. If present, frosting or icing should be smooth, evenly distributed, and complement the cake's flavour. If decorated, the design should be aesthetically pleasing and well-executed.</p> <p>In summary, a well baked cake would exhibit a harmonious combination of appearance, texture, flavour, and structure, resulting in a delightful culinary experience for those enjoying it.</p>

Justify	<p>Give reasons for the validity of a view or idea why some action should be undertaken. This might reasonably involve discussing and discounting alternative views or actions. Each of the views present or options available will have positives and negatives. For the outcome(s) chosen, the positives outweigh the negatives. Students should be able to explain all of this review process. Give evidence to support an answer.</p>	<p>Eggs play a crucial role in cake baking, contributing to various aspects of the final product. Eggs act as a binder, holding the other ingredients together. The proteins in eggs coagulate during baking, providing structure to the cake. When beaten, they incorporate air into the batter, contributing to the rising process. This aeration, along with the release of carbon dioxide during baking, helps the cake rise and achieve a light and fluffy texture. Eggs also contribute moisture to the cake, preventing it from becoming dry. This moisture retention enhances the overall palatability of the cake. Eggs add richness and contribute to the overall flavour of the cake too, the yolks of eggs can contribute to the golden-brown colour of the cake crust. Eggs contain both fat and water, and their emulsifying properties help create a uniform texture in the batter. This is particularly important when incorporating fats like butter into the mix. The fats and proteins in eggs contribute to the tenderisation of the cake crumb, resulting in a softer texture. The proteins and fats in eggs can contribute to the cake's ability to maintain freshness for a longer period.</p> <p>Eggs are versatile and can contribute to the structure and texture of various types of cakes, from light and airy sponges to rich and dense chocolate cakes. While some egg substitutes exist for those with dietary restrictions or allergies, eggs remain a fundamental and versatile ingredient in traditional cake recipes. The combination of their structural, raising, and moistening properties makes them a key component in achieving the desired characteristics of a well-baked cake.</p>
Evaluate	<p>Consider several options, ideas or arguments and come to a conclusion about their importance/ success/ worth. Look at the information in the question and bring it together to make a decision and come to a conclusion with evidence from the question.</p>	<p>Using egg alternatives in cake making can be a viable option for individuals with dietary restrictions, allergies, or those following a vegan lifestyle. However, the effectiveness of egg substitutes depends on the specific role that eggs play in the cake recipe. Many commercial egg replacers are formulated specifically for baking and mimic the binding and rising properties of eggs. Convenient and easy to use, often requiring only the addition of water they can be a suitable option for those with allergies or dietary restrictions although, some commercial egg replacers may contain undesirable additives. As a result, many people will choose to use natural egg alternatives in baking. The choice of egg substitute depends on the specific recipe and desired characteristics of the cake. Experimentation may be needed to achieve the desired texture and flavour when using egg alternatives. Flax Seeds are a common egg alternative in cake making. When soaked in water they create a gelatinous consistency that mimics the binding properties of eggs but they can create a nutty flavour and alter the desired texture of the finished cake. Combining different substitutes can sometimes yield better results. For example, using a mixture of bananas along with flax seeds could mask the nutty flavour they produce.</p> <p>While egg alternatives can be effective in many cases, it's essential to choose substitutes that align with the intended characteristics of the cake. Experimentation and adjustment may be necessary to achieve the desired texture and flavour in egg-free or vegan cake recipes.</p>

