

Keywords: Year 8

Food Technology

Topic Title: Yr8 Food technology

Introduction to the topic: Why are you learning it and how does it link to what you've learned before?

The science behind why things cook the way they do.

What lessons will you cover during the topic?

Types of sauces, heat transfer methods, cooking techniques.

Keyword	Definition
Bacteria	A single cell microorganism, some can cause disease
Temperature	How hot or cold food is
Contamination	Exposing an ingredient to a poison or polluting substance e.g. bacteria
Preparation	Doing one thing to get ready for another
Nutrition	The food necessary for health and growth
Presentation	The way food or a dish is displayed
Equipment	The different items necessary for making a dish
Preparation technique	The specific way you prepare a food for use in a recipe.
Packaging	Materials used to wrap or protect food
Consistency	How thick or dense a substance is