

# 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