

## **Keywords: Year 8 Food Technology**

Topic Title: Yr8 Food technology

**Introduction to the topic:** 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