

Yr 8 Food Technology is defined as a branch of food science that deals with the production processes that make foods

Key Words & Vocabulary

juice
Dice
Peel
Shape
Bind

Mouthfeel
Quality Control

Raising Agent
denature
Dextrinization

International
Delicatessen
The rock-chop
Mash
Blend

Macronutrients
Proteins
Lipids
Carbohydrates

Temperature and food storage

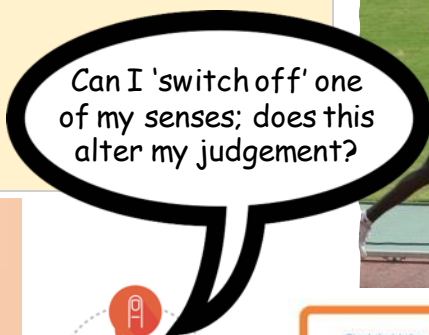
Can you name three high risk foods? What happens to bacteria when they are cooled below 5°? Where should raw meat be stored in the fridge? What is the temperature danger zone? What should you examine when buying tinned foods?



What should she eat when she is training hard?



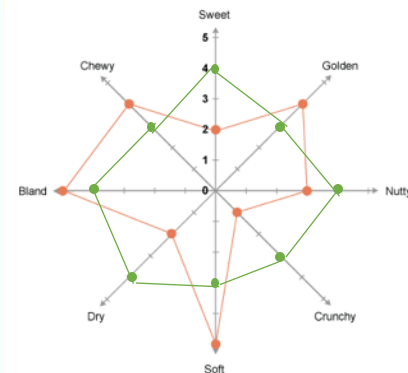
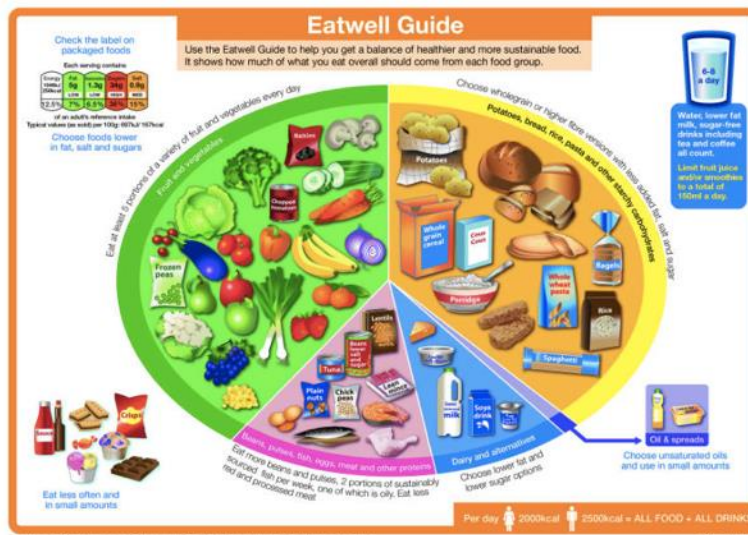
What foods are their cuisines based on?



Name these pasta shapes



Name these items of equipment



Layered Star Profile
When is it useful?

