

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

Key Words & Vocabulary

- Blend
- Bridge hold
- Dice
- Peel
- Food groups
- Hygiene
- Health & Safety
- Evaluate
- Life-cycle
- Measure
- Boil
- Simmer
- Bake
- Quality Control
- Sensory Test
- Diet



- Chop
- Slice
- Grater
- Bear Claw
- Cut

Measurements

- g
- kg
- l
- lb
- oz
- ml

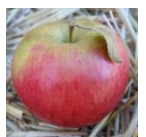


Food choice

We make food choices all the time.
 Can you name three reasons based **on religion** why and individual might choose to avoid certain foods?
 Can you explain how somebody might make food choices based on **ethical beliefs**?
 How do we form our **food preferences**?

Sensory System

Sensory evaluation analyses and measures human responses to food and drink, e.g. appearance, touch, aroma and taste. It provides an ideal opportunity to evaluate and give feedback on a dishes, test products and experimental designs.



Knife Techniques – Can you name them?



Food Star Chart



- Nutrition
- Food Provenance & Food Choice
- Cooking & Food preparation
- Evaluation, tasting and testing
- Kitchen skills