

FOOD TECHNOLOGY HOMEWORK – YEARS 7 – 9

All pupils will be given a homework booklet at the beginning of their course.

They must complete all the tasks in the booklet and hand in the work at the end of the course to their teacher to be assessed.

Year 7 topics covered:

- a) Transition project – food novelties
- b) Making food for yourself – snacks

Year 8

- a) Exploring materials – layered desserts
- b) Producing batches – Pasta and Muffins

Year 9

- a) Specialists diets
- b) Bread and food from other cultures

Activities pupils will complete are as follows:

Year 7

1. Hygiene and Safety in the kitchen
2. Flow chart for Fruit Salad
3. Food storage
4. The cooker
5. Kitchen equipment
6. Design a poster
7. Snacks
8. Labelling
9. Food packaging
10. Food Technology words

Year 8

1. Dangers in the kitchen
2. Presentation
3. Eating habits
4. What do we eat – nutrients 1 and 2
5. Convenience foods
6. Product analysis
7. Pasta

Year 9

1. Food Hygiene and Safety
2. Safe storage and cooking of food
3. Electrical equipment
4. Use of food ingredients
5. Bread
6. Foods from other cultures
7. Cane sugar processing
8. Pizza production at McCain foods
9. Film cuisine
10. HACCP in Bunnaby Hospital