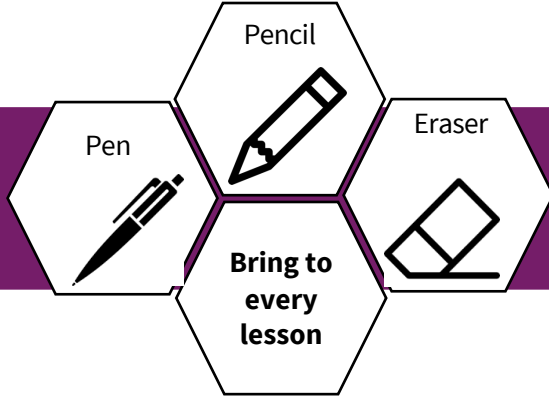


Food Technology – *New intake information*



Year 7

Health and Safety

It is vital that all students have a clear understanding of potential hygiene and safety hazards in the food room.

In Year 7 students focus on learning how to be safe in the food room and how to observe general hygiene and safety rules. They are also given specific instruction regarding using the small and large equipment.

We realise that Year 7 students may not have any experience of learning in a large scale food room.

Our first unit is based on helping them build their confidence in the new environment.

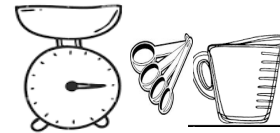
Basic Skills and Techniques

- Hygiene and safety in the kitchen
- Nutrition
- Healthy Eating
- Eatwell Guide
- Knife skills
- Following a recipe
- Team work
- Use of the oven
- Uses of different equipment
- Food presentation



Weighing and Measuring

- Hygiene and safety in the kitchen
- Weighing and measuring
- Knife Skills
- Following a recipe
- Timing and multitasking
- Use of different hand equipment
- Using different parts of the cooker
- Taste testing and sensory analysis
- Understanding different farming methods and animal welfare



Rubbing-in Method

- Hygiene and safety in the kitchen
- Rubbing in method
- Food science – Dextrinization
- Product development
- Sensory aspects of dishes
- Accompaniments
- Using different parts of the cooker
- Nutritional analysis
- Recipe development

