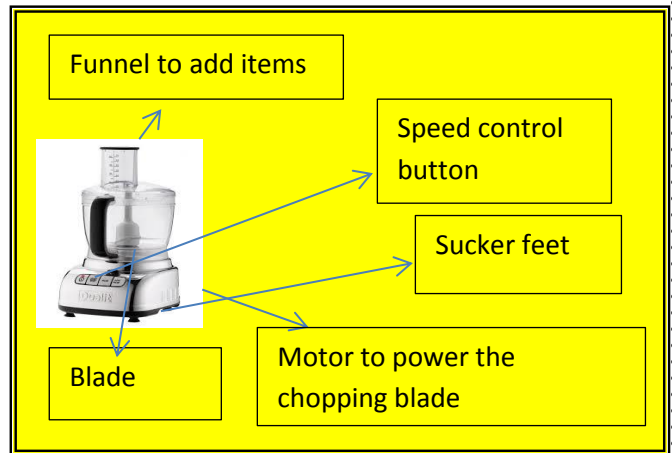


## LEARN SHEET: Year 9 Food Technology

### Vocabulary you need to know:

Coagulation	Liquid that changes to solid from heat
Coeliac	Person with a gluten intolerance
Gluten	Protein in wheat
E.coli	Type of bacteria found in people/animals
Salmonella	Type of bacteria- common in poultry
listeria	Type of bacteria- in soil and water
Yeast	Fungus that is used in bread making
Protein	Food group- enables the body to heal
Carbohydrate	Food group- provide energy
Fibre	Found in food, fibre is non nutritional but essential to help enables your digestive system to function properly



A collection of kitchen tools on a light green background. On the left is a 'Fish slice' (a black spatula with a slotted head). In the center is a 'Food processor' (a silver and black appliance). On the right is a 'Palette knife' (a long, flat metal blade with a wooden handle).

**Annotations- a note by way of explanation or comment added to a text or diagram.**

Diets:

- Vegetarian
- Vegan
- Coeliac
- Lactose free
- Halal
- Kosha

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Starch	Complex type of carbohydrate
Macro nutrient	We require a large amount of this in our bodies daily- example carbohydrate
Micro nutrient	We require a small amount of these in our bodies daily- example vitamin C
Sugar	Simple type of carbohydrate
Spelt	Ancient wheat type