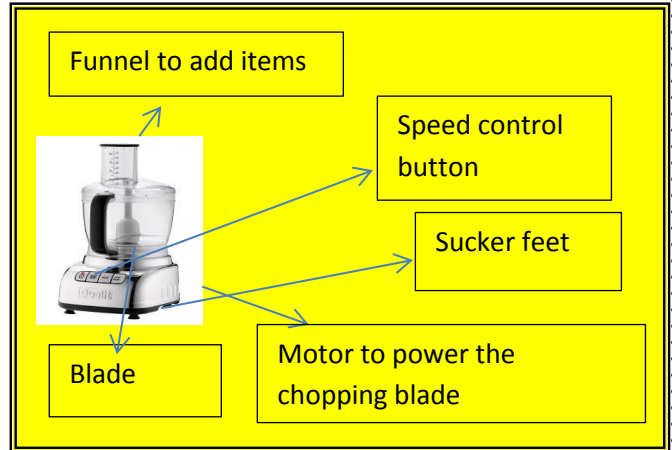


LEARN SHEET: Year 9 Food Technology

Vocabulary you need to know:

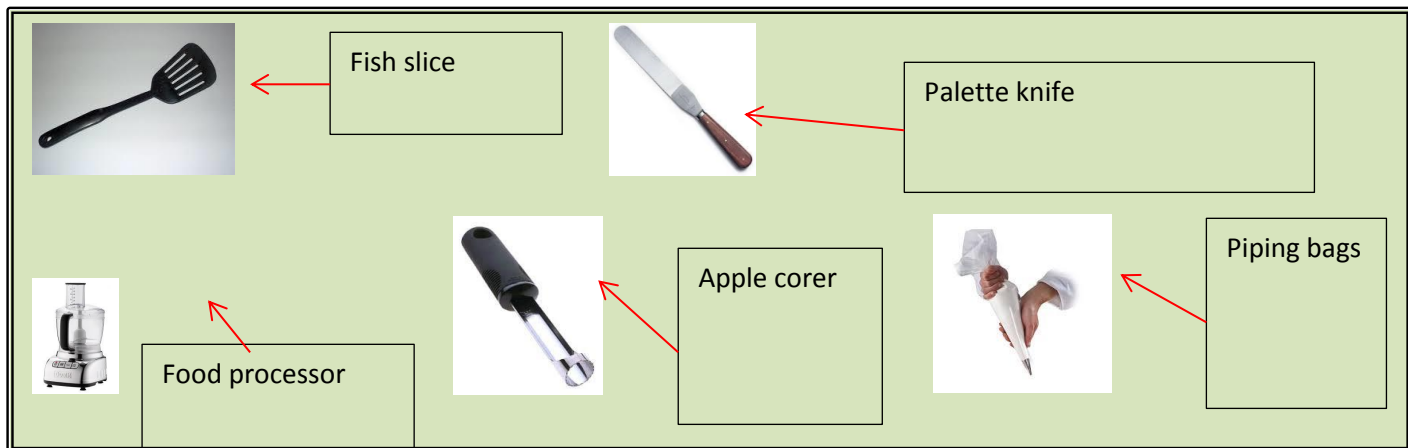
Coagulation	Liquid that changes to solid from heat
Coeliac	Person with a gluten intolerance
Gluten	Protein in wheat
E.coli	Type of bacteria found in people/animals
Salmonella	Type of bacteria- common in poultry
listeria	Type of bacteria- in soil and water
Yeast	Fungus that is used in bread making
Protein	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
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
<u>Grade 6- or higher?</u>	
Campylobacter	Curved bacteria- causes food poisoning
Clostridium	Spore forming bacteria



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

Grade6-6++	
Ingredients	Functions of ingredients
Flour	Adds structure and protein (protein content decides use of flour)
Butter	Shortens and tenderises, traps air during creaming to aerate
Baking powder	Raising agent- aeration
Milk	Improves texture, adds moisture, colour and flavour
Salt	Adds flavour
Sugar	Assists with aeration and stabilises and adds flavour
Eggs	They provide structure, aeration, flavour and moisture
Yeast	Produces carbon dioxide which aerates bread giving volume/texture



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