

Knowledge Mat: Food Year 8

Key Knowledge for Year 8 in Food.

Term 1

- Function of ingredients
- Raising Agents
- Extended Nutrition.
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Term 2

- Commodities. Rice and pasta
- Cooking Methods.
- Food science

Term 3

- Commodities; Meat and poultry
- Fish and sustainability
- Nutritional analysis
- Food labelling

Wider Experiences / Try to Do...

1. Access to cookery competitions.

The big questions:

- Where does our food come from?
- What is food science?
- How do wider food issues affect us?
- How will I extend my practical skills and through which recipes?

Vocabulary

Sustainable	Keeping the use of natural resources at a steady level
Organic	Produced without the use of artificial substances
Source	Where a product comes from.
Gluten	A protein found in wheat.
Seasonal	When food is grown locally, at a particular time of year.
Food Mile	The distance an imported food has to travel to reach our plates
Absorption	A cooking method used to cook dried rice/ pasta.
Sensory Analysis.	An analysis of a product using all our five senses.