

Knowledge Mat: Food Year 9.

Key Knowledge for Year 9 in Food

Term 1

- Nutritional needs through life
- Special dietary needs
- Food spoilage

Term 2

- Food waste
- Food Science; Eggs in cooking.
- Commodities; Fats and Oils.

Term 3

- Food styling
- Nutritional analysis
- Alternative proteins

Wider Experiences / Try to Do...

1. To prepare more complex dishes, independently.
2. To have created their own 'food bible.'

The big questions:

- What are the food safety implications in cooking for a family?
- How can I prepare two dishes within a given period?
- What are special dietary needs?

Vocabulary

INTOLERANCE	An inability to eat a food without causing unpleasant effects.
ALLERGY	An abnormal, sometimes severe, reaction of the body to an allergen.
CROSS CONTAMINATION	The transfer of bacteria from one surface to another.
DANGER ZONE	The temperature range in which bacteria multiply rapidly.
CONSUMER	A person who purchases goods for personal use.
DOVETAILING	Managing your time to make two dishes at the same time.
GELATINISATION	The effect of heat on starch