Y8 Mastery in: Food Technology



Revisit the Eatwell guide.

https://www.foodafactofli fe.org.uk/11-14years/healthy-eating/eatwell/ **Apply** the Eatwell guide.

Produce 5 tips for healthy eating to share with your family. https://www.foodafactoflife.org.uk/11-14-years/healthy-eating/eat-well/#apply

Plan a menu for a day that applies the principles of the Eatwell guide and healthy eating tips.

https://www.foodafactofli fe.org.uk/11-14years/cooking/cookingfor-health/ **Cook** a recipe that applies healthy eating principles.

https://www.foodafactofli fe.org.uk/11-14years/cooking/cookingfor-health/



Revisit the factors effecting food choices. https://www.bbc.co.u k/bitesize/guides/z7fw 7p3/revision/1



Can you **identify** foods grown in this country for each season? https://www.bbc.co.uk/bi tesize/topics/zfmpb9q/art icles/z3tcydm



Look at 5 food products that you have at home. Where in the world has this food product come from? Use the internet to find out how many miles the product has travelled.



Plan and cook a dish that uses at least 1 seasonal or locally sourced ingredient.



List 10 dishes made from flour.

Create a farm to fork cartoon to show how flour is produces from wheat.

https://www.youtube.co m/watch?v=RwPzRMdMH OY Flour is used to thicken many sauces.

Produce a fact file on the science behind the use of flour in thickening.

https://www.foodafactofli fe.org.uk/searchresults?q=thicken Make a cheese sauce to demonstrate thickening in action. https://www.foodafact oflife.org.uk/recipes/food-life-skills/cauliflower-cheese/

Practice using the bridge and claw grip when preparing ingredients

https://youtu.be/UhIRGJJdDXU?lis t=PLSXnX8lDffhSU7A6Bi3us7KxEc HQqL f2

https://youtu.be/YP9tlZVJzjs?list= PLSXnX8lDffhSU7A6Bi3us7KxEcHQ qL f2



Practice preparing an onion.

https://youtu.be/9drN aD4jr6g?list=PLSXnX8l DffhSU7A6Bi3us7KxEc HQqL f2 Use a recipe in which a dough is use to practice forming a dough?

https://youtu.be/eunfugX VeOc?list=PLSXnX8IDffhS U7A6Bi3us7KxEcHQqL f2 Revisit the risotto recipe and adapt to suit the ingredients you have at home?

https://www.youtube.co m/watch?v=VOBihHeZuX E