

Year 8 Food Technology

Below are the topic areas covered over the term. Please use the resources to help improve and embed the theory and practical learning you have demonstrated in school.

Topic Area (Theory)	Resources
Introduction to Food in Year 8 – revision of the EatWell Guide	<u>An overview of search results from each area. - Food A Fact Of Life</u>
Carbohydrates	<u>the-functional-properties-of-carbohydrates.pptx</u>
Sugar – caramalization, maillard reaction	<u>Sugar (11-14 Years) - Food A Fact Of Life</u>
Protein - Eggs	<u>Functional and chemical properties of food - Food A Fact Of Life</u>
Protein – coagulation and denaturation	<u>2_denaturation-and-coagulation-phood-futures.pptx</u>
Fats – Functions	<u>fats-ppt-1416cdocx.pptx</u>
Sensory Analysis	<u>Sensory science (14-16 Years) - Food A Fact Of Life</u>
Micronutrients	<u>nutrients-ppt-1114he2-1.pptx</u>

Topic Area (Practical)	Resources
Choc Chip Cookies	BBC Good Food Food a fact of life
Potato Wedges and Dips	
Bread	
Quiche or savoury rice	
Pasta	
Fruit Cake	