

## **Year 9 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.

<b>Topic Area (Theory)</b>	<b>Resources</b>
Revision on eatwell guide and functions of macronutrients	<a href="#"><u>eatwell-guide-ko-11-16he.docx</u></a>
Allergies and Intolerances	<a href="#"><u>Diet and health (11-14 Years) - Food A Fact Of Life</u></a>
Sensory Analysis	<a href="#"><u>the-senses-and-food-ppt-1416c.pptx</u></a>
Science of Food prep (aeration)	<a href="#"><u>food-functions-aerate-ws-1416c.docx</u></a>
Convenience foods	<a href="#"><u>food-processing-ppt-1114wfcf1.pptx</u></a> <a href="#"><u>social-technological-changes-ppt-1114wfcf1.pptx</u></a>
7 Life Stages	<a href="#"><u>Nutritional needs through life (14-16 Years) - Food A Fact Of Life</u></a>
Food Security	<a href="#"><u>An overview of search results from each area. - Food A Fact Of Life</u></a>
Food provenance	<a href="#"><u>foodafactoflife_nov2019_dswales-1.pptx</u></a>
Food Packaging	<a href="#"><u>An overview of search results from each area. - Food A Fact Of Life</u></a>

<b>Topic Area (Practical)</b>	<b>Resources</b>
Swiss Roll	BBC Good Food Food a fact of life
Chicken Goujons	
Chelsea Buns	
Fajitas	
Brownies	
Pizza	