

## Year 7 Food Technology Revision

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>
Intro into food technology	<a href="#"><u>About Food - a fact of life - Food A Fact Of Life</u></a>
Parts of the Kitchen/ equipment	<a href="#"><u>Equipment (3-5 Years) - Food A Fact Of Life</u></a>
Health and safety	<a href="#"><u>Hygiene and safety (7-11 Years) - Food A Fact Of Life</u></a>
The Eatwell guide	<a href="#"><u>An overview of search results from each area. - Food A Fact Of Life</u></a>
Nutrients	<a href="#"><u>Nutrients (7-11 Years) - Food A Fact Of Life</u></a>
Knife Skills	<a href="#"><u>Practical skills videos (Teacher versions) - Food A Fact Of Life</u></a>
Sensory Analysis	<a href="#"><u>An overview of search results from each area. - Food A Fact Of Life</u></a>
Evaluating	<a href="#"><u>salad-planning-sheet.docx</u></a>

<b>Topic Area (Practical)</b>	<b>Resources</b>
Pasta Salad	BBC Good Food Food a fact of life
Shortbread	
Bread	
Pizza Toast	
Apple Crumble	