

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	An overview of search results from each area. - Food A Fact Of Life
Carbohydrates	the-functional-properties-of-carbohydrates.pptx
Sugar – caramalization, maillard reaction	Sugar (11-14 Years) - Food A Fact Of Life
Protein - Eggs	Functional and chemical properties of food - Food A Fact Of Life
Protein – coagulation and denaturation	2_denaturation-and-coagulation-phood-futures.pptx
Fats – Functions	fats-ppt-1416cdocx.pptx
Sensory Analysis	Sensory science (14-16 Years) - Food A Fact Of Life
Micronutrients	nutrients-ppt-1114he2-1.pptx

Topic Area (Practical)	Resources
Choc Chip Cookies	BBC Good Food Food a fact of life
Potato Wedges and Dips	
Pasta	
Lemon Drizzle Cake	
Quesadillas	