

Key Vocabulary for Spring Term Overviews

Subject: Food preparation and Nutrition	Year Group: 9				
Key Learning Points/End Points	Key Vocabulary				
<p>Term 1: Shortcrust pastry making, bread techniques, flavour and seasoning, temperature control, fatless sponge making, decoration and presentation Key Knowledge: Egg production methods, food poisoning, sensory testing, sugar production</p>	<p>Advantages Analysis Assessment Binary Fission Campylobacter Coagulation</p>	<p>Contaminated Costing Decoration Denaturation Disadvantages Environmental</p>	<p>Fermentation Food poisoning Genetically modified Hydration Hygiene Microbiological</p>	<p>Organoleptic Packaging Pathogen Presentation Production Proving</p>	<p>Salmonella Seasoning Sustainability Temperature Umami Whisking</p>
<p>Term 2: Time management, choux pastry making, nutrients, sensory evaluation, puff pastry making, sweet pastry making, fish preparation Key Knowledge: Dietary needs, hierarchy of hospitality industry, jobs within industry, the role of a chef, puff pastry making, sweet pastry making, fish preparation</p>	<p>Accommodation Business Calories Carbohydrate Characteristic Cocoa</p>	<p>Commercial Concentrated Demerara Diabetes Exercise Fructose</p>	<p>Analysis Glucose Glycogen Hierarchy Hospitality Ingredient Kilojoules</p>	<p>Lactose Maintenance Maltose Muscovado Personnel Residential</p>	<p>Restaurant Sauce Signature Source Sucrose Sweeteners</p>
<p>Term 3: Chutney making, hot water crust making, shaping and finishing techniques, canape making, food service, egg base dishes Key Knowledge: Food sustainability, exam preparation, exam, event planning, menu design, event planning, food packaging</p>	<p>Aeration Allergies Ambient Beverage Canapes Caramelisation</p>	<p>Coeliac Conduction Convection Development Evaluation Expectations</p>	<p>Features Homogenisation Imaginative Industrial Innovative Intolerances</p>	<p>Malnourished Manufacturer Nutritional Pasteurisation Profitable Radiation</p>	<p>Recyclable Reusable Satisfaction Savoury Seasonal Vegetarian</p>

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Campylobacter

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