

Key Vocabulary for Summer Term Overviews

Subject: Food preparation and Nutrition			Year Group: 8	
Key Learning Points/End Points	Key Vocabulary			
<ul style="list-style-type: none"> • Staple foods • Wheat production and use. • Bread production • Flour types • Function of bread ingredients • Sensory testing • Pasta production • Menu design • Nutrition, dietary needs and energy balance • Seasonality and local food • Organic food production 	Allergy	Crumble	Liquidise	Simmering
	Analyse	Currants	Litre	Slicing
	Analysis	Dietary	Margarine	Source
	Antibacterial	Energy	Measuring	Spaghetti
	Assessment	Equipment	Method	Spatula
	Bacteria	Evaluation	Millilitre	Spreading
	Baking	Fibre	Mineral	Staple
	Boiling	Filling	Mixing	Steaming
	Bolognese	Finishing	Nutrition	Stewing
	Breadcrumbs	Food Poisoning	Obesity	Stirring
	Breakfast	Freezer	Parsley	Sultanas
	Budget	Frying	Pathogen	Temperature
	Calcium	Function	Pathogenic	Toxin
	Carbohydrate	Glazing	Presentation	Vitamin
	Celsius	Gram	Product	Washing
	Centigrade	Hazard	Protein	Weighing
	Chilling	Herefordshire	Proving	Wrapping
	Cinnamon	Hygiene	Questionnaire	
	Colander	Icing	Recipe	
	Consistency	Ingredient	Refrigerator	
	Contamination	Iron	Rubbing-in	
	Cooking	Kilogram	Sauce	
	Cooling	Kneading	Saucepan	
	Cooling rack	Knife	Scone	
	Creaming	Knives	Seasoning	
		Liquid	Shopping	