Year 7 Food Rotation – Knowledge Organiser

Clean hands. Hair tied back, Wear an apron, Wear blue plasters. Don't cough/sneeze over food. Use the bridge and claw methods for cutting/chopping.

Food examples

Food Examples

wriat are nutrients:	
Nutrients are the building blocks that make up food and have	
specific and important roles to play in the body. Some nutrient	ts
provide energy while others are essential for growth and	
maintenance of the body.	

Α	Helps to keep the eyes healthy and strengthen the immune system.	Dark green leafy vegetables, carrots, liver
В	Helps to release the energy from the food we eat.	Bread, milk, cereals, fish, meat
С	Help with skin healing and healthy skin. Help with the absorption of Iron.	Fresh fruit, broccoli, tomatoes
D	Important for absorbing calcium and	Oily fish eggs

Role in the body

specific and important roles to play in the body. Some nutrients provide energy while others are essential for growth and maintenance of the body.				
Macro Nutrient	Role in the body	Food Example		
Carboh	The main source of energy for	Bread, rice,		

the body.

Provides the body with growth

protects vital organs.

Provides essential fatty acids

for the body.

help with healthy bone structure. butter, Sunshine Vitamins -Help to keep our immune system up and help our body to stay healthy – they important for body maintenance.

Role in the body

	and repair.
Fat	Provides the body with insulation and a small amount

What are Nutrients?

-ydrate

Protein

Butter, oil, cheese, cream, nuts, oily fish,

Bacteria are

pasta, potatoes

Meat, poultry,

lentils, tofu, fish

beans, eggs,

crisps

Temperature

danger zone

Cold food zone

Frozen food zone

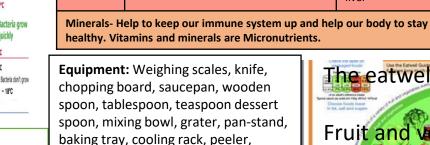
Vitamin

Mineral

Calcium	Important for strong teeth and bones. It also helps with blood clotting.	Milk, yoghurt, soya, dark green leafy vegetables
Iron	Needed for red blood cells which help to transport oxygen around the body.	Nuts, whole grains, dark green leafy vegetables, meat, liver

Understand the 4 C's Concept Good Hygiene practice prevents Cross Contamination Effective <u>Cleaning</u> removes harmful bacteria and stops them spreading - Effective *Chilling* prevents harmful bacteria multiplying

Thorough Cooking kills bacteria



The Cooker

Control panel

Main oven

PREVENT CROSS CONTAMINATION USE CORRECT COLOUR CODED **CHOPPING BOARDS & KNIVES** RAW MEAT **RAW FISH COOKED MEATS SALADS & FRUITS VEGETABLES** DAIRY PRODUCTS

8 tips for healthy eating 1)Base your meals on starchy

2)Eat lots of fruit and veg

- 3)Eat more fish
- 4)Cut down on saturated fat

foods

- and sugar 5)Eat less salt
- 6)Get active and be a healthy
- weight
- 7) Drink plenty of water
- 8)Don't skip breakfast

Weighing and Measuring

For good results in most recipes, accurate weighing and measuring is essential. When you are baking with flour, sugar and liquids, you must measure accurately or your cooking will be spoiled. If you weigh out too much sugar or too little raising agent, your cakes would not rise or you could spoil the taste and/or texture.

Food can be weighed in Grams (g) and there are 1000g in a Kilogram (kg). Liquid is measured in Millilitres (ml) or litres. **Equipment:** Weighing scales, knife, chopping board, saucepan, wooden spoon, tablespoon, teaspoon dessert spoon, mixing bowl, grater, pan-stand, baking tray, cooling rack, peeler, pastry brush, spatula.

