

**Subject:** Food Technology  
**Year:** 10  
**Term:** 2b  
**Topic:** Food safety

**Lesson sequence:**

1. Raising agents
2. Fermentation
3. Microorganisms and enzymes
4. Food spoilage
5. Microorganisms in food production
6. Bacterial contamination
7. Buying, preparing, storing and serving food.

**Practical lessons: containers required**

1. Soda bread  
01/03/2019
2. Mango chutney  
15/03/2019
3. Yogurt  
22/03/2019
4. Chicken tagine  
29/03/2019

**Prep slot**  
Wednesdays at school

**Quiz days**  
Mondays

**Quiz 1: Learn spellings and definitions (25/02/2019)**

Raising agent	An ingredient or process that adds air to a mixture.
Chemical raising agents	Produce carbon dioxide when heated with a liquid, e.g. baking powder and bicarbonate of soda.
Mechanical raising agents	Air and steam.
Whisking	Using a whisk at high speed to add air.
Beating	Mixing a liquid or mixture quickly to add air.

**Quiz 2: Learn spellings and definitions (04/03/2019)**

Folding	Folding dough to trap air between the layers.
Sieving	Using a sieve with flour to add air.
Rubbing in	Using fingertips to combine fat and flour, adding air.
Fermentation	When yeast produces carbon dioxide gas.
Yeast	A single celled plant fungus used in bread making.

**Quiz 3: Learn spellings and definitions (11/03/2019)**

Food spoilage	When food loses quality and becomes inedible.
Aerobic	With oxygen.
Anaerobic	Without oxygen.
Pathogen	Harmful bacteria.
Biological catalyst	Enzymes that speed up reactions.

**Quiz 4: Learn spellings and definitions (18/03/2019)**

Oxidation	The loss of water soluble vitamins when exposed to heat or air.
Enzymic browning	When enzymes in food react with oxygen in the air, turning it brown.
Pasteurised	Heat treatment of food to kill most microorganisms.
Sterilised	Heat treatment of food to kill all microorganisms.
Enzymes	Biological catalysts that speed up reactions.

**Quiz 5: Learn spellings and definitions (25/03/2019)**

Spores	Produced by moulds, helping it to spread further.
Rennet	Enzyme from cows often used in cheese making.
Lactic acid	Formed from lactose during cheese making.
Curds and whey	The products of cheese making; curds are solid and whey is liquid.
Milling	The process of breaking curds into smaller pieces in cheese making.

**Quiz 6: Learn spellings and definitions (01/04/2019)**

Perishable	Fresh foods that decay rapidly.
Faecal contamination	Contamination by solid waste from animals or humans.
Ambient	Room temperature, between 17-20°C.
Tainting	When flavour or aroma of food is changed by another stronger food.
Freezer burn	Dehydration and oxidation of food stored in the freezer.