SUBJECT: Year 8 Technology

UNIT: Y8 Food



Diet and health

There is a link between a poor diet, and the risk of developing some diseases.

This includes the risk of:

- cancer
- coronary heart disease (CHD)
- Osteoporosis
- Iron deficiency anaemia
- Tooth decay
- Type 2 Diabetes

Safety

- Sharp knives: never walk around with a knife. Use the bridge hold and claw grip to cut safely.
- Hot liquid: drain hot liquid carefully over the sink using a colander.
- Saucepans: turn panhandles in from the edge, so they are not knocked.
- Hot equipment: always use oven gloves when placing food in and out of the oven.
- Spills: wipe up immediately.
- Electrical equipment: always follow instructions.

The 4 C's of food safety CHILLING CROSS CONTAINS CROSS CONTAINS

Bread- Functions of ingredients

Flour: Flour provides the structure and texture of bread. The gluten in flour gives the bread its chewy texture and helps it rise. **Yeast**: Yeast is responsible for the rising of bread dough. It produces carbon dioxide gas, which gets trapped in the dough, causing it to rise.

Water: Water is needed to activate the yeast. It also helps to create the steam that is necessary for the crust to develop during baking.

Salt: Salt is added to bread dough for flavour and it also strengthens the gluten and helps to prevent the dough from becoming too sticky.

Sugar: Sugar is added to bread dough to provide food for the yeast and to help with browning during baking. It also contributes to the flavour of the bread.

Fats: Fats, such as butter or oil, are added to bread dough for flavour and to help keep the bread moist.



