

Food Technology – Year 10 Report Feedback Sheet

Please find below information on each of the topics outlined on your child’s report for GCSE Food Preparation and Nutrition. We have broken down each topic into the relevant objectives to help you support your child in improving on their ‘insecure’ or ‘developing’ topics. We have directed you to pages of the digital textbook [Login Screen \(illuminate.digital\)](#) on each of the topics to allow your child to improve further. You can find all of the information you need in the textbook by following the link [Login Screen \(illuminate.digital\)](#) username SBROOKE3 password STUDENT3.

| Topic 1 - | Resources |
|--------------------|---------------|
| Microorganisms | Pages 158-160 |
| Enzymes | Page 160 |
| Practise Questions | Page 161 |

| Topic 2 – Signs of food spoilage | Resources |
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| Enzymic ripening | Pages 161-162 |
| Enzymic browning | Pages 162 - 163 |
| Moulds | Pages 163 - 164 |
| Yeast spoilage | Page 164 |
| Practise Questions | Page 164 |

| Topic 3 – Microorganisms in food production | Resources |
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| Topic 4 – Bacterial Contamination | Resources |
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| Food Poisoning | Pages 171 - 173 |
| Bacterial growth | Pages 173 - 175 |
| Preventing bacterial contamination | Pages 175 - 181 |
| Practise Questions | Pages 182 - 183 |

| Topic 5 – Principles of food safety | Resources |
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| Buying food | Pages 185 - 188 |
| Food storage | Pages 188 - 190 |
| Practise Questions | Page 192 |

| Topic 6 – Principles of food safety | Resources |
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| Preventing cross contamination | Pages 193 - 194 |
| Preparing food | Pages 195 - 196 |
| Storing food | Pages 196 - 197 |
| Cooking, cooling down and serving food | Pages 197 - 198 |
| Food Probes | Pages 198 - 199 |
| Practise Questions | Page 201 |