
















Food Technology

Year 7 Knowledge Organiser

<p>Subject/Topic: Where do bacteria come from?</p>	<p>Subject/Topic: Knife Skills</p>								
<p>Key ideas:</p>	<p>Key ideas:</p>								
<p>Food can become contaminated with bacteria from:</p> <ul style="list-style-type: none"> • raw foods • work surfaces and equipment • food handlers • pests • waste food and rubbish 	<p>Different knives are used for different reasons. You are most likely to use the following knives:</p>  <p>Cook's Knife Vegetable Knife Bread Knife</p>								
<p>Keywords/key language:</p>	<p>Keywords/Key Language:</p>								
<p>Contaminate – transferring an unwanted substance from one item to another, such as bacteria from raw to cooked meat.</p> <p>Bacteria – microscopic living organisms, which are single-celled and can be found everywhere.</p> <p>Raw foods – this includes contamination from raw meat and poultry, eggs and shellfish and soil on foods e.g. vegetables.</p> <p>Work surfaces and equipment – this includes dirty dishcloths and tea towels, dirty equipment and using the same chopping board for raw and cooked foods..</p> <p>Food handlers – this includes unclean hands, double dipping when tasting and licking fingers.</p> <p>Pests include flies, ants, pantry moths and larvae, mice and rats. All these carry bacteria.</p> <p>Waste foods and rubbish – this can come from: bins without lids, dirty bins, letting rubbish overflow.</p>	<table border="1" data-bbox="1182 823 2063 1134"> <thead> <tr> <th data-bbox="1182 823 1359 975">Dicing-</th> <th data-bbox="1359 823 1547 975">Baton-</th> <th data-bbox="1547 823 1803 975">Julienne-</th> <th data-bbox="1803 823 2063 975">Sliced-</th> </tr> </thead> <tbody> <tr> <td data-bbox="1182 975 1359 1134"></td> <td data-bbox="1359 975 1547 1134"></td> <td data-bbox="1547 975 1803 1134"></td> <td data-bbox="1803 975 2063 1134"></td> </tr> </tbody> </table> 	Dicing-	Baton-	Julienne-	Sliced-				
Dicing-	Baton-	Julienne-	Sliced-						
									

Food Technology Questions

Task 1 - Bacteria

1. What are the four main sources of bacteria, which can contaminate food?
2. State three ways you could prevent bacteria from raw food contaminating ready-to-eat food.
3. Why are colour- coded chopping boards useful when preparing food?
4. What does 'double-dipping' mean, and how can this be prevented when tasting food?

Task 2 –Knife Skills

1. List three safety points that need to be considered when using knives.
2. Which knife would you use for the following?
 - a) Slicing a loaf of bread
 - b) Chopping a pepper
 - c) Slicing a large white cabbage

In the table for the different methods of cutting vegetables, add in the 4 descriptions:

Dice

Slice

Baton

Julienne