## LKS2 D.T: FOOD AND NUTRITION

| Preparing and Cooking Processes |  |
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| Preparing Processes | Cooking Processes |
| Preparing processes are the different ways that we | Cooking processes are the different ways that |
| get food ready to be eaten. | we heat food before it is eaten |
| -Slicing: cutting food using a knife. | -Baking: to cook food in a heated oven. |
| -Mixing: to blend ingredients together, using a spoon, blender, or whisk. | -Boiling: to cook food in boiling ( $100^{\circ} \mathrm{C}$ ) water. |
| -Weighing/measuring: to get the right amount of an ingredient, using scales, table/teaspoons | -Frying: to cook food in a pan of heated oil. |
| Grating: to peel a layer off something (like carrots or cheese) using a peeler or grater. | -Grilling: to cook food by putting it under a hot grill (like a radiator in a cooker). |
| -Serving: making food look nice on the plate. |  |

## A Healthy and Varied Die

## Food Groups

You should now know how much to eat of each food group -Fruit and vegetables - Eat lots! About 5 portions per day.
-Carbohydrates - Eat lots! Include in every meal.
-Proteins - You should eat about 2-3 portions per day.
-Dairy - You should eat about 2-3 portions per day. -Fats and Sugars - Only eat occasionally and in small amounts.


## A Varied Diet

-In order to stay healthy, it is important that we eat a balanced diet of foods from each of the five food groups. Too much of any one food group is not healthy for us.
-You should know that within each group - some foods have different benefits (e.g fish has less fat than red meat).

- You should be able to design your own plate - think about foods that go well together, and promote a balanced diet.

| Where Food Comes From |
| :--- | :--- |
| Grown, Raised, Caught |
| You should know that food source is the place where a food comes from, and that food comes |
| from plants and animals. |

## Making Bread

You should know how some foods are made from ingredients.

1. Grain is a food that is grown. It is ground into flour (using large stones).
2. The flour is mixed with water and a product called yeast to create dough
3. This is covered and left for 1 hour. This is called growing, in this time the yeast makes the dough rise.
4. The dough is then shaped and put into the oven where it bakes into bread

## Food from Around the World

## You should already know that some of our food is produced locally, whilst

 some may come from elsewhere in the world. Sometimes, foods can be easily made in lots of different countries. However, sometimes the conditions in a country make it perfect for producing certain foods.When we trade in foods from another country it is called importing. When we trade out food to another country it is called exporting.


## Many places have their own

traditional dishes. In the UK, traditional dishes includes fish and chips and the Sunday roast.
In Mexico, traditional dishes include burritos, tacos, fajitas and guacamole
What other traditional dishes do you know?

## -Remove any jewellery and tie back long hair.

 Ideally, wear a hair net.-Wear an apron and roll up your sleeves. Tie your apron securely.

Wash your hands with hot water and antibacterial soap, for at least 20 seconds.

## Washing your hands should Use different chopping boards and

 be done before, during and $\quad \begin{aligned} & \text { knives for raw meat \& other foods. }\end{aligned}$ after preparing food. This stops bacteria spreading.Use a food thermometer
to check that food is cooked through.

Check the dates on food and check for allergies $\&$ diet e.g. vegetarian, vegan. after yourself.

