

Y10 Food Technology Homework: Term 3

The following homework must be completed by all students:

Week	Homework	Homework Type <i>(Preparatory, Consolidation, Learning)</i>	Tick when completed
1. Weds 2 nd until Weds 9 th Jan	Finishing Techniques	Learning	
2. Weds 9 th until Weds 16 th Jan	Dextrinisation	Learning	
3. Weds 16 th until Weds 23 rd Jan	Practise Exam Questions: Choux pastry: Sheets attached.	Preparatory	
4. Weds 23 rd until Weds 30 th Jan	Evaluation of Lemon Meringue Pie	Consolidation	
5. Weds 30 th Jan until Weds 6 th Feb	Sugar: Health Implications of too much sugar in the diet.	Learning	
6. Weds 6 th until Weds 13 th Feb	Carbohydrates	Learning	
7. Weds 13 th until Weds 27 th Feb	Food Science of bread	Consolidation	

Y10 Extension Projects

**The following projects must be completed by Gifted and Talented students or any
student who wishes to extend their learning further in Food Technology:**

Weeks	Project	Homework Type	Tick when completed
Weds 2 nd until Weds 23 rd Jan	Zero sugar dessert! Create a dessert that contains no added sugar.	Learning	
Weds 23 rd Jan until Weds 6 th Feb	Finishing Techniques for Desserts You could experiment and photograph different finishes for desserts.	Learning	
Weds 6 th Feb until Weds 27 th Feb	Fat Produce a project about fat. Consider: <ul style="list-style-type: none"> • What you would like to find out • How you will research it. You can present your work in any medium.	Learning	

Y10 Food Technology Homework: Term 3

The following homework must be completed by all students:

Week	Homework	Tick when completed
1. Weds 2 nd until Weds 9 th Jan	<p>Caramelisation</p> <p>Produce a PowerPoint/information leaflet/mini report about caramelisation. You must:</p> <ol style="list-style-type: none">1. Explain what is caramelisation is;2. Describe the process of caramelisation in detail;3. Give examples of caramelisation in food;4. Include images, either drawn and coloured in neatly or printed. <p>Use the website links below to help you and remember to write information in your own words, do not copy and paste.</p> <p>https://www.ifst.org/lovefoodlovescience/resources/carbohydrates-caramelisation</p> <p>https://www.youtube.com/watch?v=8OonKbQo3Z4</p>	
2. Weds 9 th until Weds 16 th Jan	<p>Dextrinisation</p> <p>Produce a PowerPoint/information leaflet/mini report about dextrinisation. You must:</p> <ul style="list-style-type: none">• Explain what dextrinisation is;• Describe the process of dextrinisation in detail;• Give examples of dextrinisation in food;• Explain the difference between caramelisation and dextrinisation;• Include images, either drawn and coloured in neatly or printed. <p>Use the website links below to help you and remember to write information in your own words, do not copy and paste.</p> <p>http://9foodies.weebly.com/food-properties.html</p> <p>https://www.ifst.org/lovefoodlovescience/resources/carbohydrates-dextrinization</p>	
3. Weds 16 th until Weds 23 rd Jan	<p>Practise Exam Questions: Choux pastry:</p> <p>Complete attached sheets and stick into exercise books.</p>	

<p>4. Weds 23rd until Weds 30th Jan</p>	<p>Evaluation of Lemon Meringue Pie</p> <ol style="list-style-type: none"> 1. Describe the function of each ingredient. 2. Explain the food science that occurs during the production of lemon meringue pie. You will need to discuss AERATION, FOAM FORMATION, CAMELISATION, COAGULATION, 3. List the skills you used e.g. measuring and weighing, applying a high level finish such as piping meringue etc. 4. Produce a star profile to show the sensory characteristics of your lemon meringue pie. 5. Use descriptive words to describe the sensory characteristics of your lemon meringue –describe the taste, texture, flavour and appearance. 6. What skills do you need to improve and why? 7. What skills did you find challenging and why? If you did not find any skills challenging, how could you make your dessert more challenging? 8. How could you improve your lemon meringue pie and why? 9. Include a photograph (or neat drawing that has been coloured in) of your lemon meringue pie. <p>This can be completed in your exercise book or completed on A4 paper and stuck into your book.</p>	
<p>5. Weds 30th Jan until Weds 6th Feb</p>	<p>Sugar: What are the health Implications of too much sugar in the diet?</p> <p>Produce a PowerPoint/information leaflet/mini report about sugar. You must:</p> <ul style="list-style-type: none"> • List different foods that contain sugar; • Explain what ‘free sugars’ are; • Explain the negative effects of too much sugar in the body; • Give examples of how can people reduce their sugar intake. <p>Use the website links below to help you and remember to write information in your own words, do not copy and paste.</p> <p>https://www.youtube.com/watch?v=IEXBxijQREo https://www.nhs.uk/live-well/eat-well/how-does-sugar-in-our-diet-affect-our-health/ https://www.nhs.uk/conditions/type-2-diabetes/ https://www.youtube.com/watch?v=X9ivR4y03DE</p>	

<p>6. Weds 6th until Weds 13th Feb</p>	<p>Carbohydrates</p> <p>Produce a PowerPoint/information leaflet/mini report about carbohydrates. You must:</p> <ul style="list-style-type: none"> • Explain what carbohydrates are; • Explain why we need carbohydrates; • Discuss which carbohydrates are healthiest to eat and why? • Describe how much energy carbohydrates contain? • Give examples of how you can increase your fibre intake? <p>Use the website links below to help you and remember to write information in your own words, do not copy and paste.</p> <p>https://www.nhs.uk/live-well/healthy-weight/why-we-need-to-eat-carbs/ https://www.youtube.com/watch?v=wxzc_2c6GMg</p>	
<p>7. Weds 13th until Weds 27th Feb</p>	<p>Food Science of bread</p> <ul style="list-style-type: none"> • Explain the functions of the following ingredients used in bread making: <i>Strong white flour, yeast, sugar, salt, water</i> • Explain why strong white flour must be used (think about gluten) in bread making. • Describe the process of fermentation. • Explain what happens to the bread whilst it is baking? <p>Use the website links below to help you and remember to write information in your own words, do not copy and paste.</p> <p>https://www.youtube.com/watch?v=Vgtuz-dauAQ https://www.bakeinfo.co.nz/Facts/Bread-making/Science-of-bread-making</p>	

Practise Exam Questions: Choux Pastry: Section A

Answer all questions

1. (a) Tick the box next to each statement to show if it is **True** or **False**.
[3]

Choux Pastry	True	False
Self-raising flour is used when making choux pastry.		
Margarine or butter may be used for choux pastry.		
The mixture must be cooled before the eggs are added.		

(b). Identify two health and safety points to follow when making choux pastry. [2]

(i).....
.....

(ii).....
.....

(c). State two methods of heat transference that occur during the preparation of choux pastry. [2]

(i).....

(ii).....

