

Percentage	I can ...	Prove it!
	<p>I can evaluate, consider and justify.</p>	<p>1) Select the recipes that you have created this term for your turkey roast dinner.</p> <ol style="list-style-type: none"> Write the recipes for each element of the dish. Create a time plan which includes a column for food hygiene and safety precautions from storing the food to serving the meal. Describe how you carried out other tests for readiness, including observations of colour change and using a skewer or "poke" test. Justify your selection of testing for readiness. Name the high-risk foods in your meal and how you prepared and served these safely to ensure they did not become contaminated with bacteria.
	<p>I can create or change.</p>	<p>1) CASE STUDY: Cooking the food on the barbecue is slow and takes nearly 2 hours because of limited space on the grill. Some of the chicken and sausages appear to cook fast and start to burn on the outside so they are set aside, ready for serving, whilst the rest of the food is cooked. The food is finally served 2.5 hours later after it was put out on the tables. Within 2 days, 10 of the guests who went to the barbecue start to vomit, have severe abdominal pains, diarrhoea and a fever. Another 4 guests have similar symptoms, but with shivering and a low body temperature. 2 weeks later, another guest develops flu-like symptoms which makes her feel ill for several days.</p> <ol style="list-style-type: none"> What caused several people to become ill after the BBQ? (2) Why did some people have different symptoms from others? (3) Which foods were likely to have been the source of the micro-organisms? (4) Which micro-organisms are likely to have caused the illnesses? (3) What mistakes were made at the BBQ party that probably caused the illnesses? (5) How could the illnesses have been prevented? (3) What are the safety rules that should be followed when barbecuing food? (4)



Percentage	I can ...	Prove it!
	<p style="text-align: center;">I can analyse and examine.</p> <ul style="list-style-type: none"> • <i>I believe.....because..... This means that..... As a result.....</i> • <i>One reason why is..... This means that..... As a result.....</i> • <i>One way is.....because..... This means that..... As a result.....</i> 	<p>1) Analyse and explain, in detail, why the following practices may result in food poisoning. Give reasons for your answers:</p> <ol style="list-style-type: none"> a. Leaving some chicken and salad sandwiches, in a plastic bag, inside a car for 3 hours on a warm day before eating them for lunch. b. Leaving some left-over cooked meat from a roast dinner, uncovered, on a plate in a warm kitchen for a few hours. c. Sneezing over some food when you are preparing it.
	<p style="text-align: center;">I can suggest and apply</p> <p><i>Examples:</i></p> <ul style="list-style-type: none"> • <i>Fried Chicken with Chips is an unhealthy meal. There are many ways you can prepare this food more healthily. Firstly...For example...Specifically... Secondly...For example...Specifically...</i> 	<ol style="list-style-type: none"> 1) Explain the reasons for the following: <ol style="list-style-type: none"> a. When making a fresh fruit salad, it is important to add some fresh lemon juice to the fruit b. When storing bread, it is important to keep it in a cool, dry storage area in a covered container. c. Why is it best practice to throw away cheese if it becomes mouldy during storage, rather than scrape off the mould and eat the remaining cheese? 2) Explain why it is important to regularly check food items in a refrigerator and food cupboard, and to use them up in rotation (use oldest first and newest last). 3) Explain why micro-organisms are used in the manufacture of the following foods: <ol style="list-style-type: none"> a. Stilton blue-veined cheese b. Bread c. Yoghurt



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	<p>I can comment, discuss, summarise, compare, contrast, explain, illustrate and outline</p> <p><i>Explain how...</i></p> <p><i>Compare 2...</i></p> <p><i>Outline the difference...</i></p> <p><i>Comment on...</i></p>	<ol style="list-style-type: none"> 1) Explain how micro-organisms make food unfit and unsafe to eat. 2) Explain what enzymes are and describe what they do. 3) Explain how enzymes affect fruit and vegetables when they have been harvested. 4) Outline the difference between a pathogenic and a non-pathogenic micro-organism. 5) Explain why use-by dates are put on high-risk and perishable food products.
	<p>I can define, describe, identify and state</p> <p><i>The definition of.....is.....</i></p> <p><i>Two ways that.....</i></p>	<ol style="list-style-type: none"> 1) State 2 types of micro-organism that can spoil foods 2) State 3 conditions that micro-organisms need in order for them to grow and multiply. 3) Define high-risk food and state 3 examples of these. 4) Name 2 food products where micro-organisms are used in their manufacture. 5) State what a "best-before date" means on a food product. 6) State 4 qualities you would look for when buying each of <ol style="list-style-type: none"> a. Fresh vege b. Fresh fish



Key Words:	
Spoilage	Food Poisoning
Contamination	High-risk foods
Micro-organisms	Ripening
Enzymes	Oxidation
Bacteria	Germinate
Moulds	Danger Zone
Yeasts	Pasteurisation
Enzymic Browning	Homogenised
Pathogenic	Non-pathogenic
Catalyst	Spore
Cross-contamination	Perishable

