## Year 9 Food

## Top tips:

Follow the method carefully - Add ingredients in correct order - Watch the temperature of your water - Knead the dough for the correct time - Don't be too rough with the dough - Make sure to follow oven instructions carefully

To create round rolls, first divide the bread dough into several equal sized balls that are no larger than 2 inches in diameter.

Using a circular motion with the palm of your hand, gently roll the dough on a floured surface to create a ball shape.

The ball shape can also be created by rolling the dough between the palms of both hands using the same circular motion. The dough balls will enlarge during the final rising period.

Rounded rolls after baking.


## Keymords

Cross Contamination: The transfer of bacteria from one item to another e.g. Bacteria from raw meat
Hygiene: Cleanliness of a Kitchen and person to prevent food poisoning Binary fission: Multiplication of germs in the danger zone
Safety: Rules to be followed when working in a Kitchen to avoid an accident
Method: The steps in a recipe to make the dish


## Weights and Measures

Weighing solids using grams (g) using scales
Measuring liquids using millilitres (MI) measuring jug and scales for accuracy Smaller sizes Teaspoon (Tsp),
Tablespoon (TBSP) measuring spoons


SUCROSE
is often called table sugar. Made up from glucose and from sugar cane or suga beet and is naturally beet and is naturally
present in most fruits an present in most fruits and vegetables


Glucose \&
FRUCTOSE
are found in fruits, vegetables and honey


Lactose
is commonly called milk sugar because it is found in milk and dairy


