

Year 8 Homework Half Term 1 : Food Safety and Skills

| Task | + | ++ | +++ |
|----------|---|--|---|
| 1 | <p>Cross-Contamination</p> <p>Produce a poster on cross-contamination.</p> <p>Describe what cross-contamination means.</p> <p>Give examples of how we can prevent cross-contamination during food preparation.</p> | <p>Cross-Contamination</p> <p>Produce a poster on cross-contamination.</p> <p>Explain what cross-contamination means.</p> <p>Give examples of how cross-contamination can occur during food preparation, and clearly describe how cross-contamination can be prevented for each example</p> | <p>Cross-Contamination</p> <p>Produce a poster on cross-contamination.</p> <p>Explain in detail what cross-contamination means.</p> <p>Discuss with examples how cross-contamination can occur during food preparation, relating your answer to the 4 C's.</p> |
| 2 | <p>Revision for test</p> <p>Revise the work we have covered so far on knife skills, methods of cooking and cross-contamination.</p> | <p>Revision for test</p> <p>Revise the work we have covered so far on knife skills, methods of cooking and cross-contamination.</p> | <p>Revision for test</p> <p>Revise the work we have covered so far on knife skills, methods of cooking and cross-contamination.</p> |

Bake-Off Problem Page

Steve has decided he would like to have a go at making bread. He has a few questions he needs answering first.

Take each of Steve's questions and give a FULL answer, using your knowledge of the principles of bread making to help you.

Dear Bake-Off,

I would like to become as good as Paul Hollywood when it comes to bread making, please could you help me, by answering these questions?

- 1. Is there a particular type of flour that I need to use to make bread? If so, why do I need to use that type of flour?**
- 2. What is yeast? Why does it help in bread making?**
- 3. Paul says you should not put yeast next to the salt in your bowl. Why is this?**
- 4. Should I put cold or hot water in to mix up my ingredients? Does the temperature matter?**
- 5. I have heard you need to knead bread. What is kneading and why is it important?**
- 6. How long should I knead my bread for?**
- 7. Do I put the bread straight in the oven when I have made it?**
- 8. How can I tell if my breads is cooked?**
- 9. How can I make my plain dough more interesting?**
- 10. What about breads from other countries? Could you give me a recipe idea for a more unusual bread?**