

Year 9
Food Technology



Foods Around the World

Student Work Book

Foods around the World Quiz

Using the photos provided by your teacher of the dishes listed below, can you match them to the country they originate from?

Write the matched pairs in your exercise book.

Dishes

Sticky Rice Smorgasbord Haggis
Goat Curry Naan Breads Hamburger
Chicken Chow Mein Paella Risotto
Enchiladas Jambalaya Sauerkraut

Countries

Thailand Spain China
Jamaica France Louisiana
Mexico Scotland Sweden
USA Italy Germany
India

If you have finished this, can you identify the main ingredients in each of the dishes, record this in your exercise book



Foods Around the World Project Overview

Your Design Brief: To select a country that you find interesting or that has a personal connection: research it and produce a supporting portfolio of work. Finally you will produce a food that reflects the ingredients, cooking methods and traditions of that country. Suggested countries: France, Italy, China India or Mexico.

1	Name, Tutor Set, Country selected, Final Product Photo	Class in exercise book
2	Write out the design brief and say why you have chosen this country	Class—in exercise book
3	Mind Map all the things you already know about this country, use the following headings: Ingredients, climate, traditions, cooking methods, typical foods	Class– in exercise book
4	Mood Board: Create a Mood board to reflect the country of your choice, this should include magazine pictures, images from the internet and other sources e.g menus, photos. Images can be about traditions as well as food.	Extended Homework
5	Secondary Rsearch: Research facts about the country, its food, recipes, traditions, cooking methods, equipment, climate, a map Primary Research: Complete a survey to find out what people know about the food from your country, you can ask between 5-10 people. Use multiple choice questions	Extended Homework Assessed
6	Design Ideas: sketch 3 ideas and annotate	In Class, in exercise book
7	Final Product Specification	In Class, in exercise book



Designing your Final Product relevant to your country of choice

In the next practical session, you will be cooking a product that reflects the ingredients and culture of your chosen country and relates to your questionnaire and research.

The product you chose can be a starter, main or a dessert and contain at least two or three practical skills. E.g.:

Whisking, sauce making, grilling, chopping vegetables, breadmaking, pastry making.

You must be able to prepare and cook it within 1 hour.

Using recipe books, internet recipes, family recipes or the recipes you have cooked this term, list in your exercise book

1) three possible products you would like to cook.

2) check the preparation time and cook time and record against each one.

3) Think about garnish you can use.

4) Remember you might need to bring into school some specialised equipment, check with your teacher.

5) Check with your teacher that the product is suitable and then record in your homework planner the recipe.



Final Product Specification

In your exercise book complete the following information about your final product.

Name and Description of Product

Target group

Photo of your Product (from your teacher)

List of ingredients and quantities

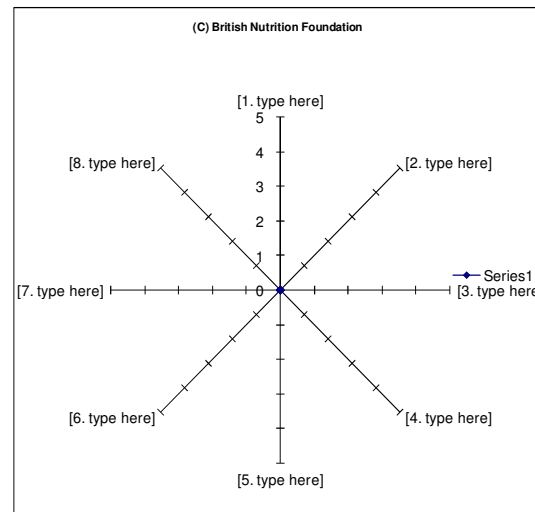
Description of appearance, colour and texture.

How is the product made (flow chart including Safety and Quality points)

How long will the product keep?

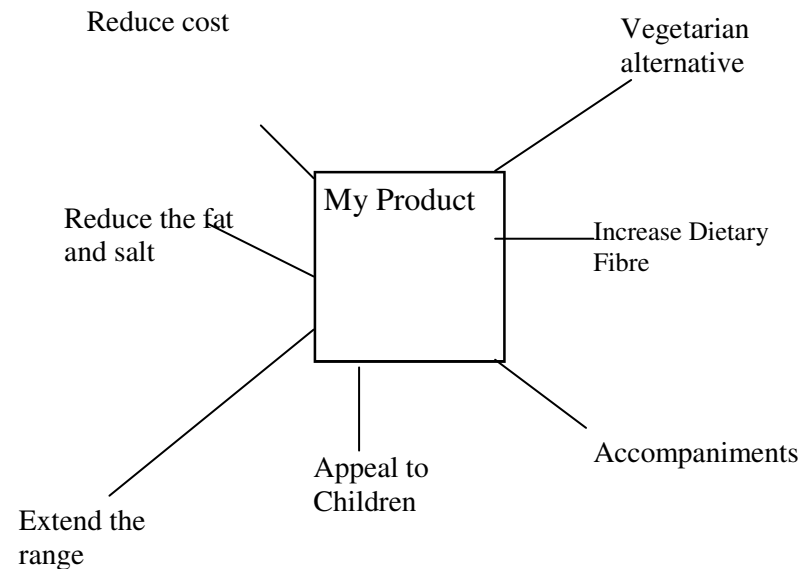
Storage instructions

Star Chart



Developing your Final product

There are many ways that products can be developed, supermarkets continually develop products to keep up with their competitors, keep their customers interested or in response to nutritional trends, food trends or in order to cheapen their products. In your exercise book mind map the ways you might develop your product under the following headings.



*Please do not write in
this book, use the
exercise book provided
by your teacher.*



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