

Year 8 Food Technology

Laws in Food

- Food safety act 1990
- Food safety (general food hygiene regulations) 2006/2013

Pathogenic bacteria

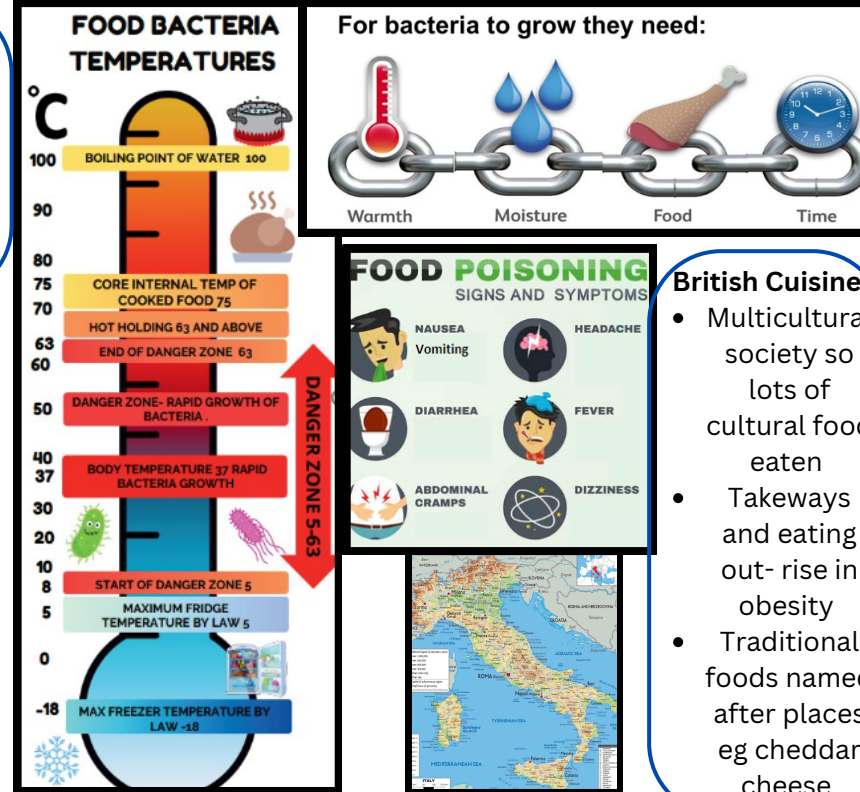
- ECOLI
- CAMPYLOBACTOR
- LISTERIA
- SALMONELLA
- STAPHYLOCOCCUS
- AUROUS

Factors that affect food availability

- Weather and climate affect photosynthesis in plants and crops
- Certain crops only grow in hot places eg tomatoes and certain crops need colder climates to grow eg Brussel sprouts
- Invasion and war
- Natural disasters
- Economy and money of a place and stability of government
- Culture and religion

Fair trade

- Charity set up to help farmers in less developed countries to make a fair living from what they sell/grow
- Usually countries around the equatorial line and have unstable governments/ are not food secure.
- Farmers also can access funding for community projects eg building wells, schools and medical centres
- Fair trade products include bananas, cocoa beans, tea, coffee, pineapples etc



Cross contamination

Surface to surface contamination that spreads bacteria.

Ways to avoid: Washing hands, different coloured chopping boards, cleaning down surfaces and equipment after use.

Farming and environmental concerns

- Intensive farming- mass scale production of food to feed a large population- uses fertilisers, chemicals and poor animal welfare
- Organic farming- certified by the Soil Association. Does not use chemicals and is concerned about animal welfare

British Cuisine

- Multicultural society so lots of cultural food eaten
- Takeways and eating out- rise in obesity
- Traditional foods named after places eg cheddar cheese

- Temperature: Bacteria grows at temperatures between 5-63oc. This is known as the danger zone. The optimum temperature is body temperature at 37oc.
- Food/moisture: Bacteria mostly grows on foods high in moisture content eg raw or cooked meat, dairy and eggs
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Italian Cuisine

- Hot Mediterranean country, cold in winter
- Mountainous in north but lots of farm land
- Coastal so seafood eaten in abundance
- strong cultural heritage in food and traditionally eaten in mass family gatherings.
- recipes passed from generation to generation.
- Pasta dishes
- Pizza
- Risotto

Chinese Cuisine

- Variety of dishes from different regions
- North noodles and south rice eaten with meals
- Eat with chop sticks not knife and fork like UK
- Varied weather as country is so big
- Seafood at coast which is light and fragrant
- Hot and spicy in the central regions
- Very traditional with dishes and food heritage

Local and seasonal

- Some food cant be grown in the winter in the UK eg strawberries so are seasonal to the UK.
- Local- bought and produced in the UK to cut down on emissions that contribute to climate change.