

## Food - Preparing Fruit and vegetables Fruit and vegetable Kebabs





Cutting







Grating Squeezing

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## Hygiene - some key pointers

- Jewellery is removed
- Hair is tied back
- Sleeves are rolled up
- Aprons are on
- Hands are washed
- Cuts are covered with blue waterproof dressing

Further information from www.foodafactoflife.org.uk

## Food processing equipment mouth feel Utensil food effect makes juice liquid orange juicer peeler crunchy apple unpeeled apple knife thin rings crispy hard carrot

## Glossary

- Fruit plant or tree's edible seed with envelope.
- Vegetable plant used for food.
- . Nutrients all the things in food that the body needs to remain
- · Pith the soft white lining inside fruit such as oranges.
- Salad a cold dish of fresh and/or cooked vegetables or fruit.
- Sensory evaluation subjective testing of foods where senses are used to evaluate qualities such as appearance, smell, taste, texture (mouth feel).

  Kebab - cooked and/or fresh ingredients on a skewer. (mouth feel).