

harm



Y7: Food & Nutrition Knowledge organiser

For bacteria to grow they need:

Kitchen safety preventing accidents and

Personal hygiene keeping yourself clean Kitchen hygiene

keeping the kitchen and equipment clean

Washing up effectively

- 1. Hot water naturally lifts away food and grime off your dirty dishes, which means less effort trying to scrub food off.
- 2. Hot water is more capable at removing grease from dishes, which makes them squeaky clean.
- 3. As recommended by the public health organization you can kill derms by sanitizing your dishes: Wash your dishes in very hot water to kill any bacteria.

Bridge

Grip





An ambient condition is usually somewhere in the range of 15° to 25°C. Room temperature. Products include tinned foods and any other shelf stable products.

What is Fairtrade?



Fair trade aims to transform the lives of poor farmers in the developing world by enabling them to use their skills and resources to trade their way out of poverty.

It aims to improve equality amongst different groups and ensure that everyone receives a fair price for their produce.

Key elements of fair trade

Fair trade sets out to:

- create opportunities for poor farmers (producers)
- ensure trading is fair, both in terms of payment and prices
- ensure that children are not being exploited
- · ensure there is no discrimination
- · ensure working conditions are safe





Food that comes from local sources [the UK] doesn't have many food miles. Food that is imported from other country has lots more food miles,

When food is in season in the UK it means it is ready to harvest. Food like strawberries are in season in summer. There are lots of them and they are



Chilled food is kept at 0 - 5°C These foods need to be stored at a cool temperature to stop any potential Harmful Bacteria from growing in/on it.



Keep everything clean to avoid germs spreading

EAMING

protects seed

· Fibre, B vitamin trace minerals

> process. Cook food to 75 degrees to make sure any germs have been killed

still includes all the

nutrients from the grain.

White Flour - This usually

contains just the

endosperm. Most of the bran

and wheatgern have been

removed during the milling

Food Miles

From Farm to fork

Endosperm

Provides energy

 Carbohydrates protein

· Antioxidants, vitamin E.

B vitamins, healthy fats

Germ

The 4 C's of food safety

Prevent raw foods and cooked food from touching to stop

Strictly NO meat Note: Some vegetarians have different diets. For example, some eat fish or chicken.

Strictly NOTHING from an animal













Germs cant grow in cold temperatures Put your food

in the fridge









