



FOOD & CATERING GRAPHICS

INCORPORATING FOOD TECHNOLOGY

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This superb collection of over 7,300 quality graphics is now available for standalone or network installation. An optional online subscription facilitates access to the images for both students and staff (at school and at home) and gives immediate access to new images. It is now easy to produce or enhance lesson/revision notes, projects, posters, presentations, worksheets, web pages, etc. The integral graphic viewer allows you to easily view the images and then simply copy and paste your selection into any other application. Food & Catering Graphics is just one of over 30 unique sets of images in the SSER educational graphics library - to see the full subject range visit www.EducationImages.com.

Cuts of Beef

neck, chuck and blade, fore rib, sirloin, rump, topside and silver-side, thick rib, thin rib, thick flank, thin flank, leg, brisket, clod, shin

Structure of an egg.

egg membrane, thin white, thick white, egg shell, yellow yolk, white yolk, germ, vitelline membrane, chalaza, shell membrane, air cell

Meat - cooked

Meat - uncooked

Vegetables

Fruit

Easily Create Flashcards Posters, etc.

FEATURES 11 MAIN CATEGORIES & 16 SUB CATEGORIES - INCLUDING NEARLY EVERY FOOD YOU CAN IMAGINE - FROM CEREALS TO MEAT ITS ALL HERE!

Category	Number of Images
Catering	142
Design Process	39
Food Packaging	235
Food Science	156
Food Transport	22
Foods	5097
Hygiene	51
Preserving Food	151
Safety	219
Shops	63
Utensils & Equipment	1127
Total Number of Images	7302



The Design Process

Identification of the Problem

Identify independently an original problem with a feasible solution.

Generation of Ideas

- Propose a reasonably wide range of solutions to the problem.
- Choose a design which is suitable for further development.
- Communicate your ideas clearly and carefully using a range of media.

Makeing or Production

Skilfully make a complete product of high quality which completely satisfies the demands of the design criteria.

Design Brief & Specification

- Clearly outline the design objectives.
- List the design criteria taking note of function, safety and reliability.
- List fully, the specifications of the design.

Development of Solutions

- Make informed decisions about possible design solutions.
- Use sensible testing methods.
- Describe clearly and carefully, full details of the final solution, to include the product and production methods.

Testing

- Test the end-product to show that it satisfies the demands of the design criteria, if necessary, to destruction.
- Show any evidence of market evaluation of the product.

Research, Analysis & Investigation

- Identify existing products which satisfy user needs.
- Use these findings to inform your own design.
- Show discrimination between a range of solutions and sources of information.

Planning

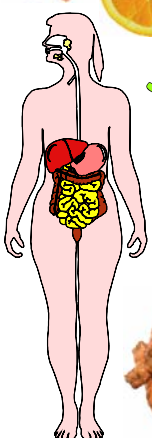
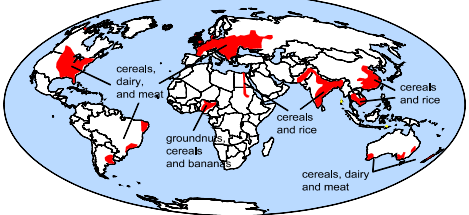
- Plan a careful sequence of activities with complete explanation of all processes.
- Take note of time required and safety procedures involved.
- Justify fully the need for any changes or adaptations to the original design brief.

Evaluation

- Critically and systematically analyse the end-product.
- Compare the end-product with the design brief, and justify any discrepancies.
- Make suggestions for future development of the end-product.



Major Food Producing Areas of the World.



This diagram shows a small section of polypeptide. The green groups are the R groups of the amino acids.



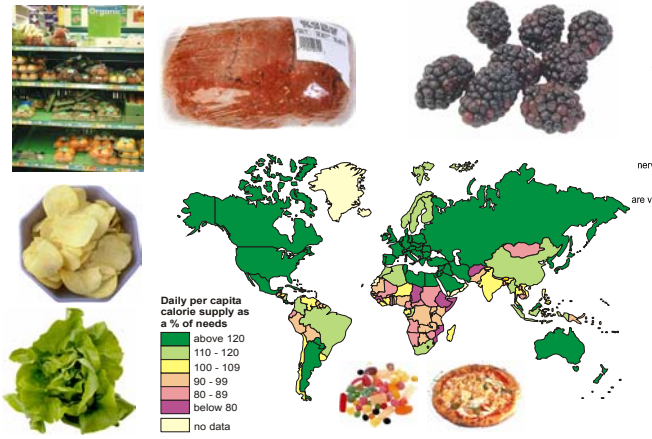
Nutritional Requirements of the Human Body.

Nerves

- Vitamin A is needed for skin health, and good eye function
- Vitamin C is needed for healthy cell function
- water is the main constituent of body tissues and blood
- sodium and potassium are needed for nerve and muscle function
- some types of fat are vital for cell membranes and body insulation

Bones

- milk, fatty fish, cheese
- protein is needed for body building and cell repair
- iron and B vitamins are vital for chemical reactions in the body
- carbohydrates are used to provide energy for body functions
- Vitamin K is needed for blood clotting



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FEATURES AN INCREDIBLE IMAGE LIBRARY OF FOODS, MEALS, UTENSILS, EQUIPMENT, CATERING, ETC. UNRIVALLED FOR QUALITY & CONTENT!



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 - Food Transport
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 - Dairy
 - Drinks & Beverages
 - Fast Food
 - Fruit
 - General
 - Herbs & Spices
 - Meats
 - Meat & Poultry
 - Nuts & Pluses
 - Seafood
 - Sweets, Snacks & Cakes
 - Vegetables
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 - Preserving Food
 - Safety
 - Shops
 - Utensils & Equipment
 - Electrical Equipment
 - General Equipment
 - Kitchen Design & Use

GRAPHIC VIEWER INCLUDED NETWORKABLE!

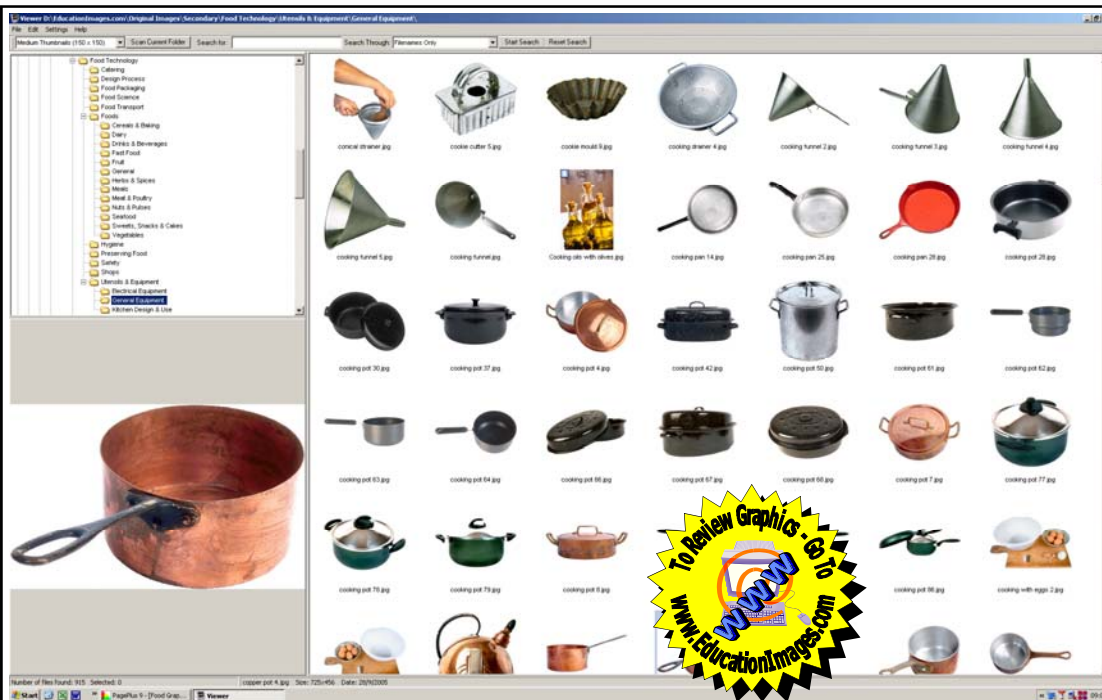
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spice rack 6.jpg Size: 491.6KB Date: 13/10/2005

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