

FOOD WORDWALLS (11-16)

- OVER 650 KEY TERMS & DEFINITIONS
- PRINT STRAIGHT FROM WITHIN POWERPOINT
- PERFECT FOR USE ON YOUR SCHOOL'S VLE
- ACTIVITY IDEAS FOR STARTERS & PLENARIES
- ENHANCES LITERACY AND UNDERSTANDING



Superb images to illustrate & explain

This unique resource enhances students' interest and learning when you present, print and display our outstanding PowerPoint presentations. The terminology is suitable for all students of Food & Nutrition - simply select the appropriate terms for the relevant age or ability range. The Wordwall presentations can be used on interactive whiteboards, standalone or networked PCs to enhance teaching and learning in a variety of ways. You can present the terms and definitions from within PowerPoint and print and display the slides within the classroom/cooking area for ongoing reference. The slides are staged so that the term appears first, then the image and finally the meaning - allowing careful narration and class discussion. From 'Accelerated freeze dried' to 'Zest' - terms are all relevant, clearly explained and superbly illustrated.

crush
To throw out a frozen food by slowly allowing its temperature to rise to room temperature.

defrost
To thaw out a frozen food by slowly allowing its temperature to rise to room temperature.

dice
To cut into small cubes.

drain
To remove liquid from food.

dredge
To sprinkle food with flour or sugar.

extract
To obtain the juice, oil or flavour from an ingredient.

fold in
To combine ingredients gently together without removing air.

form
To shape a food.

freeze
Cooling food to freezing point and below, to stop the growth of bacteria and fungi.

garnish
To decorate food.

joint

julienne

knead
To work dough with the hands and fists - folding, stretching, squeezing and manipulating.

liquidise
To change a solid into a liquid by rapid and vigorous mechanical chopping.

marinade
To soak food in a mixture of ingredients before cooking.

balanced diet
A healthy diet, which contains all the necessary nutrients in sufficient amounts.

purée
To process food into a smooth mixture by sieving, blending or liquidising.

roll
To form a dough into an even, flat shape.

roll
To roll up meat before cooking.

segment
To cut food, e.g. oranges, into separate segments.

separate
To separate the different parts of an ingredient, such as an egg.

shred
To cut into thin strips.

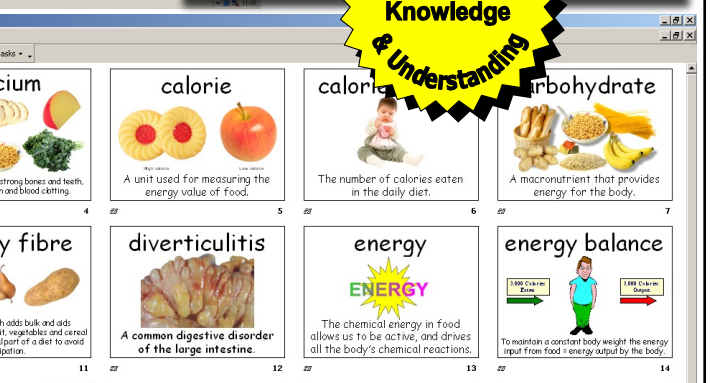
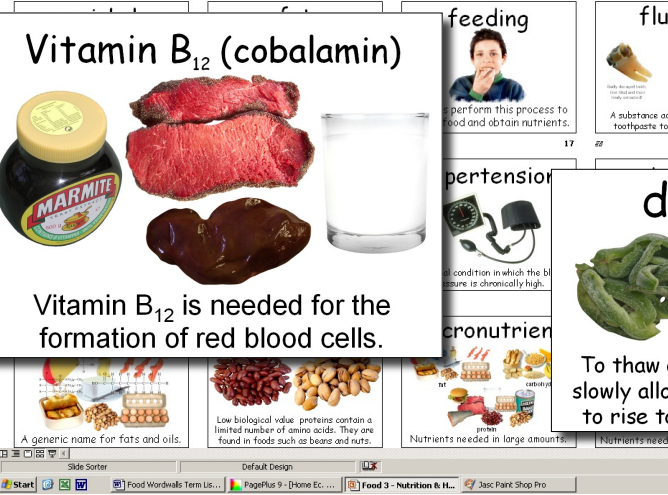
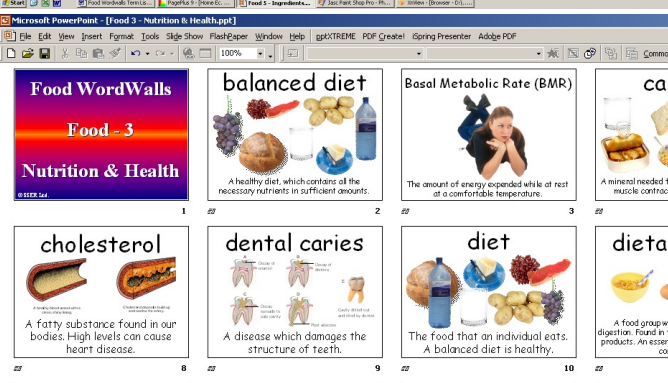
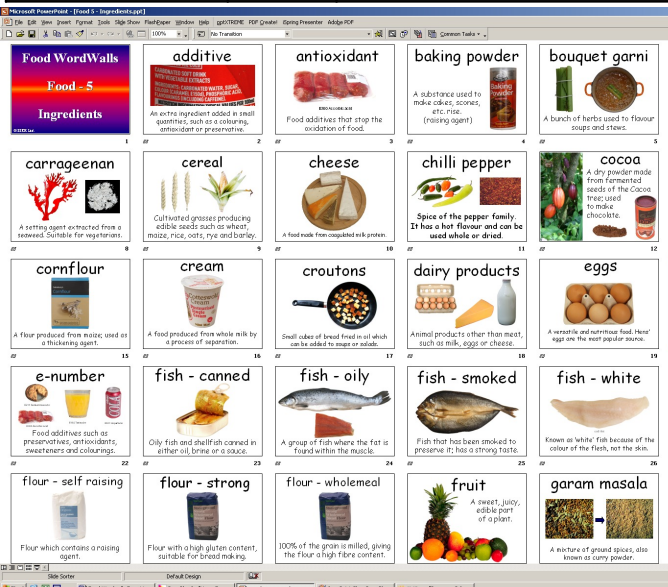
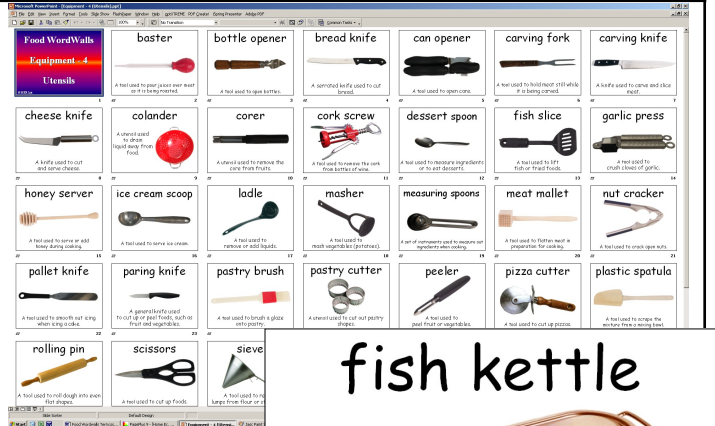
COCOA
A dry powder made from fermented seeds of the Cacao tree; used to make chocolate.

food miles
A measure of how far food has travelled.

Teacher's Guidelines Included Free! + 20 Activity Ideas!

DEVELOPS LITERACY, KNOWLEDGE & UNDERSTANDING. EASILY DEPLOYED ONTO YOUR VLE FOR HOME ACCESS.

Wordwall Titles	Number of Slides/Terms	Word Range
Equipment - 1 (Cooking)	32	Baking parchment - Yorkshire pudding tray
Equipment - 2 (Appliances)	26	Aga - Yoghurt maker
Equipment - 3 (General)	58	Aluminium foil - Water filter
Equipment - 4 (Utensils)	42	Baster - Zester
Food 1 - Buying Food	49	Advertising - Target marketing
Food 2 - Cooking Methods	48	Al dente - Thicken
Food 3 - Nutrition & Health	69	Acid - Water
Food 4 - Food Preservation	50	Accelerated freeze dried - Yeast
Food 5 - Ingredients	87	Additive - Yoghurt
Food 6 - Meals and Drinks	47	À la carte - White wine
Food 7 - Preparing Food	68	Aerate - Zest
Food 8 - Food Science	24	Acid - Universal Indicator
Hygiene and Safety	59	Anti-bacterial - Virus
Total Terms	659	



Developing Literacy & Understanding Knowledge

PERFECT FOR STARTERS AND PLENARIES. JUST PRINT AND DISPLAY FOR LESSONS AND OPEN DAYS!

Food WordWalls
Food - 4
Food Preservation

Accelerated Freeze Dried (AFD)
A method of preserving food in which water is removed.

bacteria
Micro-organisms that can cause food to spoil.

best before
The date by which food should be used or thrown away. Used for food with a longer shelf-life.

best before
A date after which foods may not be at their best. Shops can still sell food after the 'best before' date.

bleach
A chemical containing chlorine, which helps to kill microbes.

bottling
Preserving food by sealing inside an airtight bottle or jar.

canning
Preserving food by heating and sealing inside an airtight metal cylinder.

clostridium perfringens
A bacterium that is often the cause of food poisoning.

date mark
Information such as a 'display until' date or a 'best before' date.

date
Manufacturers either a 'sell by' or 'use by' date on the food. The food must be 'Use by' or 'Best before'.

dehydration
Removal of water to preserve food in a dry state.

display until
A date up to which shops can display foods. After this date foods must be removed from sale.

display until
The date after which food must not be displayed. Shops can use this instead of a 'sell by' date.

edible
Food which is fit to be eaten.

enzyme
A natural chemical found in food, which speeds up chemical reactions, such as those involved in food decay.

food label
The accurate listing of ingredients, nutrients, etc. on the outside of a food product.

food poisoning
A dangerous illness caused by eating food contaminated with harmful bacteria such as *Salmonella typhimurium*.

food storage
An illness caused by eating uncooked, partially cooked or cross contaminated food. Often caused by eating partially cooked chicken, burgers and sausages.

irradiation
Exposing food to radiation in order to kill bacteria and to extend the shelf-life.

preservation
A method of extending the shelf-life of a product.

Teacher's Guidelines
Included Free!
+ 20 Activity Ideas!

Teacher's Guide - Activity Ideas (Starters and Plenaries)

What's My Meaning?	What's My Word?
Word Splat	Call My Bluff
Word Bingo	Mix and Match
Hangman	Charades
Word Scramble	Name That Word
Word Rush	Anagram Trail
Word Auction	Memory Game
How Many Words?	Washing Line
Traffic Lights	Taboo
True/False	Noughts and Crosses

Food WordWalls
Food - 8
Food Science

acid
A solution with a pH below 7.

alkali
A solution with a pH above 7.

amino acid
The basic molecular unit of peptides and proteins.

antioxidant
A substance that prevents or slows down oxidation of other substances.

Biuret test
A test used to detect the presence of protein in a sample.

disaccharide
A sugar made of two monosaccharide sugar molecules joined together. Sucrose is a disaccharide sugar.

enzyme
A group of proteins that speed up reactions in living things.

enzyme
A group of proteins that speed up reactions in living things.

glucose
A single sugar that the body uses for energy.

lipid (emul)
A fat used to do food, or they are emulsified.

litmus paper
An indicator that can show if a solution is acidic or alkaline.

monosaccharide
Single unit sugars such as fructose and glucose - found in fruits, vegetables and honey.

monosaccharide
Single unit sugars such as fructose and glucose - found in fruits, vegetables and honey.

mono-unsaturated
Fatty acids which have a single unsaturated bond - causes the molecule to bend.

pep
Molecules made of amino acids.

polypeptide
Molecules made from many amino acids combined together.

polysaccharide
Carbohydrates made from very many monosaccharide sugar molecules combined together, e.g. starch.

poly-unsaturated
Fatty acids which have more than one unsaturated bond, causes the molecule to bend.

reducing sugar (food test)
A brick red colour confirms the presence of a reducing sugar such as glucose.

rennin
An enzyme that causes milk to coagulate. It is added to milk in the first stage of cheese production.

Food WordWalls
Food - 2
Cooking Methods

al dente
Cooking until firm but not soft.

bain marie
A double saucepan using simmering water for gentle, even heating, e.g. melting chocolate.

bake
To cook using dry heat in an oven.

barbeque
To cook outside on an open fire or gas barbeque.

basting
To pour meat juices over meat during the cooking process.

blind bake
To partly cook pastry.

boil
To cook food in a very hot liquid (usually water).

braising
Food is seared at high temperature, then cooked gently in liquid in a covered pot.

browning
To heat ingredients in a pan giving them a 'brown' colour.

caramelize
A process which happens to a sugary carbohydrate when it is heated.

casserole
To cook food slowly in the oven in a covered dish.

casserole
To cook food slowly in the oven in a covered dish.

coddling
To cook in very hot water which is below boiling point, e.g. eggs.

cook
To treat food with heat.

deep fry
To cook by immersing in a small amount of liquid.

deglaze
To extract the juices from the surface of a pan using water, stock or alcohol.

deglaze
To fry food with no added fat.

dry fry
To fry food with no added fat.

flambé
To cook by igniting a liquid in a pan.

glaze
To cook by putting it into an oven with a little oil around the base of the food.

griddle
To fry in a griddle pan, producing characteristic stripes.

yeast
A single celled fungus used in the brewing and baking industries.

liquidise
To change solid ingredients to a liquid.

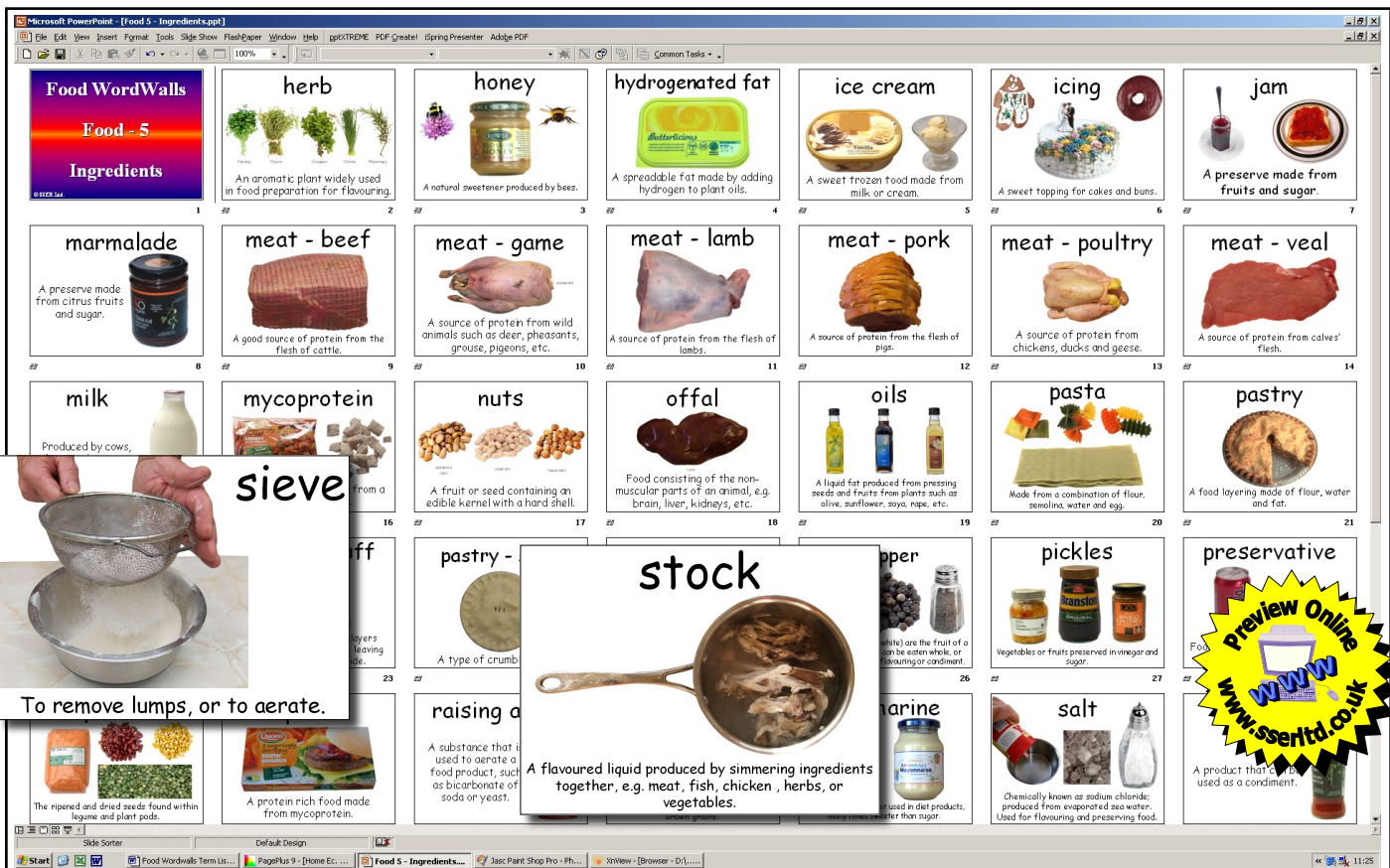
melt
To remove small thin slices of skin from citrus fruits.

poach
To cook by simmering in a small amount of liquid.

pressure cooking
To cook under pressure in a pressure cooker.

remove the skin.
To remove the skin from a piece of food.

roast
To cook food by putting it into an oven with a little oil around the base of the food.



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