



Food

Year 7



Summer Support

Are you on track with your recent studies? Look through this checklist of key topics and see if you have an understanding of the key ideas. If you discover a gap in your knowledge use the highlighted tasks from the recently set work to fill in any gaps. Highlight any areas you need to work on. Please submit in TEAMS.

I have completed <a href="#">P:\KSHS\School Closure\Year 07\Technology\Archived Tasks Term 5\Term 5 Food new rotation</a> . This is the work about Food Miles and seasonality	✓ / ✗
<a href="#">P:\KSHS\School Closure\Year 07\Technology\Archived Tasks Term 5\Term 5 Food week 3&amp;4</a> Planning for a Fruit Crumble, adapting and changing recipes.	
Accessing Teams for the PPT for pizza making—Design your pizza based on the needs of the end consumer	
<a href="#">P:\KSHS\School Closure\Year 07\Technology\Term 6 week 3-4 Food Bread and the Eat Well Guide</a>	
I have produced an image board to show the different forms of raising agents—Chemical / Mechanical and Biological (see the Teams guidance for term 6)	
I have taken photos of all my practical work and submitted these via TEAMS	

I still need to .... As I didn't complete.....

**Challenge Time**—Want to get ahead of the game and prepare for next term?

Why not try these tasks:

The first unit of work will be Cereal and Cereal Products