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| Glossary - MCALLISTER LEADERSHIPKey Stage 3  Food Technology Glossary | |
| Keyword | Definition |
| Additives | Substances added to food in small amounts to perform a function such as to preserve, colour or flavour a product. |
| Aeration | When air is trapped in a mixture. |
| Aesthetics | The appreciation of good taste or good design. The product appeals to your senses. “It looks appealing, I want to eat it! |
| Anti-bacterial | Working against or prohibiting the growth of bacteria. |
| Appliance | A piece of electrical equipment |
| Assemble | Putting component parts together. |
| Attribute | Particular characteristics of a food. |
| Biodegradable | Broken down totally by bacteria. |
| Bland | Lack of flavour/ taste. |
| Bacteria | Small microscopic organisms found all about us. They multiply by splitting in two every 20 mins. |
| Blast chill | To cool food quickly by blasting it with cold air. |
| Brand | A particular make of product usually with a well known name e.g. Heinz baked beans. |
| Caramelisation | Process of changing the colour of sugar from white to brown when heated. |
| Coeliac | An intolerance to the protein gluten, found in wheat, barley and rye. |
| Consistency | Ensures products are the same – same quality each time. |
| Cross Contamination | The transfer of food spoilage/ poisoning from one food to another. |
| Curdling | Fat separates from the sugar and eggs when the egg is added. |
| Component | A ready prepared part of something. e.g. a ready made pizza base. |
| Fair Trade | Fairtrade foods make sure that the worker who produces the gets a fair price for their products and have a reasonable standard of living. |
| Gelatine | A small amount of a solid mixed in a large amount of liquid that then sets. |
| Gluten | Protein found in flour. |
| Griddle | Electric grill that works by heated ridges above and below the food. This is a lower fat method of cooking as it allows fat to run out the appliance. |
| Hazard | Anything that can cause harm to the consumer. |
| Hygienically | To prepare food in a clean to stop food spoilage or poisoning occurring. |
| Lactose Intolerant | An intolerance to the milk sugar, lactose (Cow’s milk must be avoided). |
| Logo | The symbol of a company used on products. |
| Nutrient | The part of a food that performs a particular function in the body. |
| Organic | Foods that have been grown without the use of chemicals, fertilisers or pesticides. These also have no artificial additives. |
| Portion | A portion for one is the amount of food that satisfies the need for one person. |
| Product | The exact details needed to make the product |
| Preservative | A substance that extends the shelf life of a food. |
| Quality Assurance | A system that is set up before a product is made and which lays down procedures for making a safe, quality product. |
| Quality Control | The steps in the process of making a product to make sure that it meets the standards; faulty products are removed. |
| Raising Agent | Increases the volume of doughs, batters and mixtures by promoting gas release (aeration). |
| Recycle | To make something into something else. |
| Shelf life | The length of time a food product can be kept and be safe to eat. |