

## YEAR 9: FOOD TECHNOLOGY LC1 MASTERCHEF



Check what you have missed

Ask your teacher or buddy for help

**T**ake work home to catch up

Copy up missed work

**H**and work in to show your teacher

How do I copy up missed work?

Ask your teacher if you can access your project booklet and then work on it at lunch or breaktime in D7.

Print out the relevant page to complete at home and insert it into your class booklet upon your return.

Use D7 at lunchtimes to catch up on IT based work.

Lesson	MASTERCHEF	Completed
1	FOOD, PERSONAL AND KITCHEN HYGIENE	·
2	PRACTICAL ROUGH PUFF PASTRY	
3	BACTERIA THEORY	
4	CHEESE STRAW PRACTICAL	
5	ENERGY BALANCE THEORY	
6	SAUSAGE ROLL PRACTICAL	
7	FOOD POISONING	
8	NUTRITION THEORY	
9	CURRY PRACTICAL	
10	DIGESTIVE SYSTEM	
11	SHORTCRUST PASTRY PRACTICAL	
12	MINI QUICHE PRCATICAL	
13	FOOD PACKAGING THEORY	
14	CALZONE PRACTICAL	