

YEAR 9: FOOD TECHNOLOGY LC3 AROUND THE WORLD



Check what you have missed

Ask your teacher or buddy for help

Take work home to catch up

Copy up missed work

Hand 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	AROUND THE WORLD	Completed
1	FOOD PROVENANCE THEORY	
2	KNIFE SKILLS - JULIENNE	
3	CHOW MEIN PRACTICAL	
4	FLOUR AND MILLING THEORY	
5	LC3 SPRING ROLL PRACTICAL	
6	SEASONALITY THEORY	
7	MARINADE AND MEAT THEORY	
8	CHICKEN SKEWER PRACTICAL	
9	KNIFE SKILLS - BRUNOISE	
10	CHILLI CON CARNE PRACTICAL	
11	SKEWER AND MARINADE DEVELOPMENT	
12	VEGANISM THEORY	
13	SAAG ALOO PRACTICAL	