

## YEAR 9: FOOD TECHNOLOGY LC4 PRESENTATION TECHNIQUES



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	LC4 PRESENTATION TECHNIQUES	Completed
1	INTRO TO PRESENTATION TECHNIQUES	
	BETTYS CASE STUDY	
2	DEMO BLONDIE AND COULIS	
3	BLONDIE PRACTICAL	
4	COULIS PRACTICAL AND PRESENTATION	
	WITH BLONDIE	
5	DEMO SOUP AND BREAD/SOUP	
	PRESENTATION THEORY	
6	SOUP PRACTICAL	
7	BREAD ROLL PRACTICAL AND PRESENT	
	WITH SOUP	
8	YEAST EXPERIMENT AND THEORY	
9	DEMO PASTA AND ARRABIATA SAUCE AND	
	PASTA THEORY	
10	PASTA PRACTICAL	
11	ARRABIATA PRACTICAL AND	
	PRESENTATION WITH PASTA	