Food Technology

Micro and Macro Nutrients
Food preparation/safety, labelling and storage
Bread making
Varying diets for different age groups
Food choices and diseases
Functions of ingredients
Food Provence

Don’t forget that you can revise from the link below or you can buy a revision guide from school essentials

To access your Digital resource please click on the following link or paste the link into your browser:

www.illuminate.digital/aqafood

username and password, Student Username: STURTON3 Student Password: STUDENT3