

Boroughmuir High School
Health and Food Technology
Department
Learning Schedule wk
beginning 18th of January



Dietary DiseasesResearch project continues...



Time to present and share your work

S2 Jan 2021



Miss Mitchelmore's S3 Practical Cookery are adapting recipes to meet CDA and the Tunnocks Challenge.



Dietary Diseases:

- 1. Obesity
- 2 Dontal cario
- 3. Coronary heart disease (CHD)
- 4. Hypertension high blood pressure
- 5. Anaemia
- 6. Osteoporosis
- Bowel disorders
- 8. Type 2 Diabetes



'explain the effects of the following diet-related diseases or conditions on health: — obesity, dental caries, coronary heart

disease, bowel disease, anaemia, high blood pressure,

S3 HFT Miss Davidson's Class





S3 HWB are collaborating on their videos, uploading them and developing their booklets.



Hospitality Time planning

Week 2 – Jan 18th to Jan 25th

Starter = Smoked fish potato nests Main = Cajun chicken with boiled rice **Dessert** = Toffee and pear meringue roulade

S4 N5 Practical Cookery Skills for Assignment

The functional properties of sugar, eggs and liquid







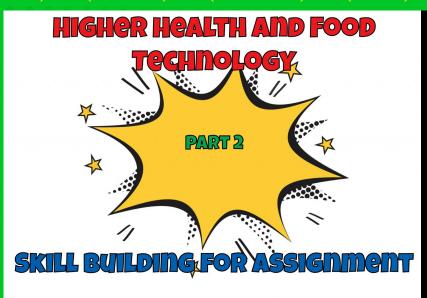


SQA explain a range of the functional properties of the following ingredients in a range of food products: — eggs, flour, sugar, fat, milk

S4 N5 Health and Food Technology



Miss Mitchelmore's AHHFT Food Science, manufacture and production unit.



Miss M HHFT Past Paper and Identifying Key Words



SENIOR PRACTICAL COOKERY

January 18th - 22nd Jan

This week's focus:

- Time planning
- Well-being Check Ins
- Q&A Session



ALL WORK WILL BE POSTED ON THE TEAMS PAGE 🙀 LEARNING OUTLINES WILL BE SHARED

STUDENTS ARE ENCOURAGED TO USE THE ASK THE TEACHER CHANNEL FOR CLARIFICATION 60 CHECK INS WILL BE ORGANISED WITH CLASS TEACHERS DURING A TT PERIOD



DO YOUR BEST EVERYONE



