

Boroughmuir High School
Health and Food Technology
Department
Learning Schedule wk
beginning 11th January



S1

Pick and Mix Challenge

Health and Food Technology \$1 January 2021

Over the next few weeks your are going to become an expert in Food Labelling. Take your pick of tasks and learn more about different aspects of food labelling in the UK.



Dietary Diseases:

S2 Jan 2021





Miss Mitchelmore's S3
Practical Cookery are
starting
Understanding and
Using Ingredients Unit



Dietary Diseases:

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

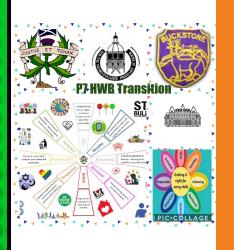


'explain the effects of the following diet-related diseases or conditions on health: — obesity, dental caries, coronary heart

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.



- January IIth 18th
- This week's focus:
- - Equipment Lists
- - Service Details
- - Costing

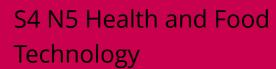


Functional Properties of Flour & Fat

Food Product Development National 5



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





- January IIth 15th
- This week's focus:
- - Equipment Lists
- - Service Details
- - Costing



FOOD TECHNOLOGY MARKET RESEACH

Miss Mitchelmore's Higher Health and Food Technology **Food Product** Development Marketing Techniques



Miss Mitchelmore's Advanced Higher Health and Food Technology **Complete Food** Science, manufacture and production unit.



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



