



Boroughmuir High School  
Health and Food Technology  
Department  
Learning Schedule wk  
beginning 1st of February



### Your task!

- Pick 1 challenge
- Complete by
- Once you have completed your challenge upload your evidence to our class Teams page
- Evidence could be:
- A photograph
- A media piece
- An electronic doc
- I look forward to seeing your completed challenges!

<b>Breakfast Maker</b>  (Challenge 1)	<b>Bake a sweet item</b>  (Challenge 2)	<b>Tortilla Wrap Hack</b>  (Challenge 3)
<b>Seasonal Menu Planner</b>  (Challenge 4)	<b>Junior Chef/Food Stylist</b>  (Challenge 5)	<b>Looking forward to seeing all your amazing work!</b>  (Challenge 6)

### S3 Practical Cookery Challenge

- Choose 1, 2 or 3 challenges
- Create media around your challenges
- It could be a photograph, movie, tik-tok

<b>Pizza Maker</b>  Challenge 1	<b>Bake a sweet item</b>  (Challenge 2)	<b>Tortilla Wrap Hack</b>  (Challenge 3)
<b>Seasonal Menu Planner</b>  (Challenge 4)	<b>Chef/Food Stylist</b>  (Challenge 5)	<b>Tunnock's Competition</b>  (Challenge 6)

Miss Mitchelmore's S3 Practical Cookery have been set a cooking challenge and a forms quiz.

S1 and S2 have been set a practical challenge 🏆

### Boroughmuir Health, Food & Textile Technology Mindful Cooking and Eating Challenge

For the school community 🥰

### Food Intolerances and Food Allergies

S3 HFT

		<b>14 MAJOR ALLERGENS</b> 
--	--	-------------------------------

S3 HFT Miss Davidson's Class

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

# S4 Practical Cookery

Week 4 = February 1st – February 5th

Monday 1st February = 'live' demo of leek and potato soup (Optional)

*Focus = control heat of hob & knife skills*

Task 1 – [Equipment list](#) and [service details](#) of 2016 Recipes

- Vegetable Rosti Cakes with Red Pepper Sauce
- Honeyed Pork with Noodles
- Tangy Lemon Tart



Task 2 – watch SQA skills videos and write a short summary



# Kahoot!

## AH HFT FOOD SCIENCE PRODUCTION AND MANUFACTURE



## THE FUNCTIONS OF INGREDIENTS IN FOOD MANUFACTURING.

S4 N5 Practical Cookery  
Skills for Assignment

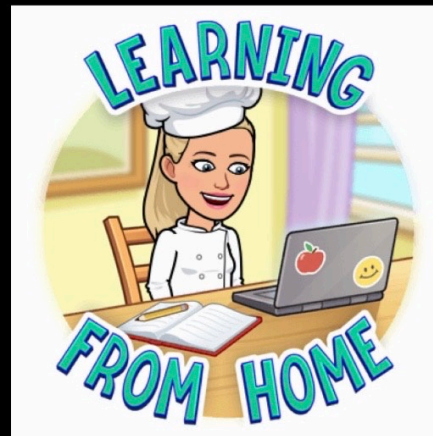
S4 N5 Health and Food  
Technology

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



Miss M HHFT are completing  
pass papers

### SENIOR PRACTICAL COOKERY



Live Lesson  
Thursdays at 12

• 1<sup>st</sup> – 5<sup>th</sup> February

This week's focus:



- Review Question Paper
- Introduce Skills challenge
- Q&A Session



Cuppa and Catch Up  
Wednesdays at 10:30am





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 😊  
CHECK INS WILL BE ORGANISED WITH  
CLASS TEACHERS DURING A TT PERIOD  
  
DO YOUR BEST EVERYONE 🙌

