

Homework Menu - Choose your homework tasks from the selection below. The spice level suggests the level of challenge that each task offers. You should meet your **target level for no more than 4 tasks**, and then challenge yourself to complete tasks **above your target level**. Side orders can be completed as **extra** pieces of homework. These will aid your level and you will be rewarded with housepoints for giving them a go. All homework should be **AT LEAST** one side of A4, completed to the best of your ability and presented neatly.

Mains



Write a fact sheet about street food, explaining what it is and providing examples of dishes.

Develop a mood board of images and key words to explore foods from different cultures. Label your images to identify what the foods are.

Collect a menu from a restaurant, and choose five dishes that you would try. Explain what they are made from, how you think they would taste and why you would choose them.

Research food products that are available from different cultures in supermarkets. Present at least 5 examples with the following details: Product Name, Product Description, Ingredients, Price & Weight. Include an image of each product and explain why you chose each one.

Visit a food market and write a review of the different food products on offer. Think about how the products appeal to the five senses. Include photos.

Produce a detailed step-by-step plan for one of the techniques you have learnt in class. Include photos/images.

Write a persuasive magazine article about a cuisine of your choice to encourage people to try it. Explain what it is and provide examples of popular dishes, key ingredients, flavours, etc.

Develop an information sheet/presentation to explore a country/culture of your choice. Consider location, religion, dress, staple foods, key ingredients, popular dishes, etc. Include images.

Purchase a food product that comes from another culture and write a review providing the following details: Product Name, Product Description, Ingredients, Price, Weight, and Cooking Instructions. Taste the product and explain what it is like using words related to your five senses. Include photos.

Conduct an interview with a friend/family member to find out about their food likes, dislikes, etc. Write a customer profile from your results and use it to influence design ideas for a product you will make.

Collect feedback from 5 peers for a food product you have made in class, asking them to complete a sensory analysis/star diagram. Collate your results and suggest ways you could modify/improve the product.

Explore and explain the concept of fusion foods. Then choose 3 dishes and suggest different ways that you could modify each one using the idea of fusion foods. Draw each of your ideas and add detailed annotation to explain the ingredients you have chosen to use and why based on their sensory and nutritional features. Also consider techniques that would be used to make each product.

Complete a 'Functions of Ingredients' table for a food product you have made in class. Identify the ingredients used, and explain the sensory, nutritional and scientific functions of each one.

Design a resource to clearly define and explain the following terms: aeration, gelatinisation, coagulation and finishing techniques.

Food Challenge!



Choose a dish of your choice and trace where all of the ingredients used to make it are from. Discuss your findings and consider the food miles involved. Then suggest how the product could be made more sustainably. You may wish to plot your findings on a world map to clearly show where each ingredient is sourced from. For information about food miles, visit www.foodmiles.com.

Side Orders

Design a flier that provides details about careers in the food industry.

Design a multicultural food event that could be held in school.

Write a pitch to students explaining why they should choose Food Technology as a GCSE option.

Year 9