

9/10 FOOD TECH STAY AT HOME WORK

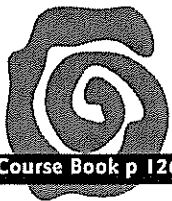


GOOGLE CLASSROOM CODE: i3vodgz

MRS JONES' EMAIL: danielle.forbes1@det.nsw.edu.au

5.1

Literacy



Reasons for developing food products

Use words from the Word bank to complete the passage below.

Consumers often become _____ with existing food products. Food companies devote large amounts of money to developing new products in order to remain _____ and to satisfy consumer _____.

Market _____ have led food manufacturers to produce food products that meet the increasing _____ and nutritional demands of today's consumer. Products that are low in _____, salt and _____ are promoted in all supermarkets.

Technological developments have meant that manufacturers can produce foods for new equipment or appliances. An example of this is the huge range of _____ mixes available for use in home bread _____.

When a company _____, it is more likely to invest more money into researching and _____ new food products.

Recently consumers have become concerned with the need for product safety. Manufacturers have designed _____-_____ seals on many products. Screw-top jars have a _____ top, while juice and sauce bottles have _____ seals under their _____.

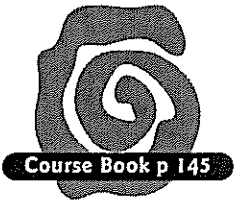
Foods may also be developed for special _____ such as camping trips, defence force _____ packs, or foods to be consumed in _____.

Word bank

bored	developing	machines	space
bread	fat	pop	sugar
competitive	foil	proof	succeeds
concerns	health	purposes	tamper
demand	lids	ration	

5.8

Hands on



Creating a line extension

A line extension is an enhancement of an already existing product. Companies introduce new flavours and varieties to entice customers.

Design

- 1 Select an existing product as the base for a line extension, for example bread, ice-cream, milk or cornflakes.
then
- 2 Research suitable recipes and complete an ingredient list and method for manufacture.

Product chosen: _____

Ingredient list

Method

Produce

Prepare the product in class and have other students sample it and provide feedback in relation to its flavour and overall appeal.

Evaluate

What is your response to this line extension? What did others think? Do you think that it would be successful in the marketplace? Why or why not?



Isolation meal planning activity



You have been instructed to self-isolate due to the COVID-19 outbreak (which means that you're not allowed to leave your house).

Use the list of foods below that you currently have in your pantry, fridge and freezer to come up with as many different meals as you can.

You can choose FOUR (4) items to add to your list that will help you make more meals.

In your pantry you have:

- Tinned tomatoes
- Pasta
- Rice
- Weet-bix
- Potatoes
- Noodles
- Jar of stir fry sauce
- Packet soup mix
- Canned vegetables
- Tinned fruit
- Sugar
- Flour
- Stock
- Oil
- Salt & pepper

In your freezer you have:

- Pastry
- Frozen vegetables
- Bread
- Sausages
- Mince
- Fish
- A whole chicken

The four items I wish to add to my list are:

-
-
-
-

In your fridge you have:

- Butter
- Milk
- Cream
- Eggs
- Bacon
- Fruit
- Cheese
- Yoghurt

MAGNIFICENT mix-in MUFFINS

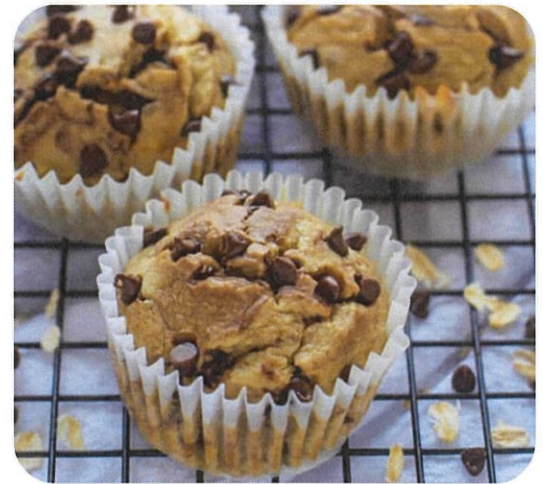


- design, produce and evaluate a food product development, for example: (ACTDEK045, ACTDEK047, ACTDEK050, ACTDEK051) ⚙️ 📱 📺
- an individual healthy breakfast box
- demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP050) ★
- personal hygiene
- food safety, e.g. the food danger zone, cross-contamination
- safe work practices
- use of personal protective equipment (PPE)

Basic Oat Muffins

Ingredients (makes 12 muffins)

- ½ cup apple sauce
- 2 eggs
- ½ cup milk
- ¾ cup of oats (chopped in food processor) or use instant oats.
- 1 cup flour
- 1 ½ tsp baking powder
- 1 ½ tsp cinnamon
- Pinch of salt
- BYO mix-ins e.g. carrot, cinnamon, choc chip, jersey caramels etc.



Method

1. Preheat oven to 200° C and grease muffin tray with non-stick cooking spray. If using paper muffin liners make sure to also spray the liners.
2. Mix apple sauce, eggs and milk together in a bowl until smooth.
3. In a separate bowl stir in sifted flour, oats, baking powder and salt.
4. Pour wet ingredients into dry and stir until smooth.
5. Stir through your favourite mix ins.
6. Fill the prepared muffin tray with an even amount of mixture for each muffin (makes approximately 12).
7. Bake in preheated oven for 20 minutes or until golden brown (to check if muffins are ready insert a toothpick into the muffin, if the toothpick comes out clean the muffins are ready).

