

Year 7 Food Preparation & Nutrition Vocabulary List

(Tier 2 and Tier 3)



Aesthetics - The appreciation of good taste or good design. The product appeals to your senses. "It looks appealing, I want to eat it!"

Bacteria - Small microscopic organisms found all about us. They multiply by splitting in two every 20 mins. (Binary fission)

Cross contamination - The transfer of harmful bacteria from one area to another.

Flour – A powder obtained by grinding wheat.

Hazard - Anything that can cause harm to the consumer.

High risk foods - Those most likely to encourage bacterial growth. e.g. cooked meat, cooked poultry, fish, dairy foods.

Hygiene - conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness:

Ingredients - a food that is used with other foods in the preparation of a particular dish.

Safety - the condition of being protected from or unlikely to cause danger, risk, or injury

Sensory descriptors - Words that describe taste, smell, texture and flavour.